



LAILA

FESTIVE MENU

3 COURSE MEAL £40PP
+ COMPLIMENTARY GLASS OF PROSECCO



CHOOSE ONE FROM EACH COURSE

STARTERS

Hummus a creamy blend of chickpeas, tahini, garlic, lemon juice served with pine nuts & dried fruits.

Tarama puréed cod roe, extra virgin olive oil & lemon juice

Halloumi grilled Cypriot halloumi cheese

Sigara Böreği deep-fried pastry cigars filled with herbs, cheese, parsley & dil

Creamy Garlic Mushrooms
sauteed mushrooms with oregano, parmesan cream, mozzarella cheese

Calamari deep-fried fresh calamari with homemade tartar sauce & lemon

Crispy Buttery King Prawns
light and crispy battered prawns

MAINS

Chicken Shish chargrilled

Mixed Shish lamb & chicken shish

Wrapped Chicken Beyti minced chicken wrap covered with strained yoghurt & tomato sauce, topped with cheese, garlic & butter sauce

Seabass Fillet pan-fried sea bass, sea salt, olive oil & lemon. Served with mashed potato & mixed baby vegetables

Wagyu Beef Burger 8oz with lettuce, tomato, gherkin, signature melted cheddar cheese

Kleftiko Lamb Shank 18 hours slowly cooked lamb shank served with mashed potato

Spaghetti Bolognese beef mince, tomato sauce, parmesan cheese

Creamy Chicken Fettuccine
Chicken, garlic, basil cream, butt, parmesan cheese & mushrooms

Vegetarian Moussaka aubergine, carrot, potatoes, courgette, peas, peppers, mushroom, onion, garlic & béchamel sauce topped with mozzarella cheese & tomato sauce, served with salad

Salmon Salad mixed leaves, cherry tomatoes, peppers, pomegranate dressing

Chicken Caesar Salad
marinated grilled chicken, baby gem lettuce, avocado and dressing

DESSERTS

Baklava filo & pistachio pastry with vanilla ice cream

Banoffee Pie banana and caramel in a rich shortcrust pastry, topped with whipped cream and chocolate shavings

Mini Cheesecakes a trio of mini cheesecakes strawberry, raspberry and passion fruit

FOOD ALLERGIES & INTOLERANCES
PLEASE SPEAK TO OUR STAFF ABOUT THE
INGREDIENTS IN YOUR MEAL BEFORE
PLACING YOUR ORDER.

