

CAPPADOCIA

Valentine's Day Menu

STARTERS

Butternut Squash Soup (G*, D)

Roasted butternut squash and winter vegetable soup. Served with home baked bread

Cold Meze Plate (G*, N*, D)

Selection of Humus, Patlican Sogurme, Cevizli Biber, Girit Ezme, Olives & Chard Leaves Sarma.
Served with freshly baked bread.

Begendili King Scallops (SF, D, N*)

Pan seared King Scallops, served with porcini mushrooms and creamy
Begendili Aubergine purée

MAINS

Valentines Mix Grill (G*, D)

Cut of fillet steak, lamb sish, lamb kofte, lamb doner and cubes of fillet chicken breast. Served
with traditional Saffron & black current rice and green salad.

Halibut & Giant Tiger Prawns (F, Cr, D)

Fillet of halibut with Giant Tiger Prawns, oven baked with fresh herbs.
Served with Fresh herb lemon butter white wine sauce (wine optional), sautéed broccolini,
baby carrots, & sautéed new potatoes

Duck Wellington (D, G, N)

Tender Duck covered in spinach, chestnut mushroom and
wrapped in puff pastry. Served with dried Prune red wine sauce (wine optional),
roasted vegetables and sautéed new potatoes.

Authentic Trio of Sarma (V)

A trio of dried aubergine, cabbage and chard, stuffed with authentic rice,
diced onions, fresh garlic and fresh herbs. Served with sautéed broccolini , topped with
traditional cherry tomato sauce and garlic yoghurt.

DESSERT

Kunefe (D, N, G)

Layers of shredded wheat filled with fresh unsalted cheese, oven baked and
topped with honey syrup. Served with vanilla ice cream.

Chocolate Fondant (D, N, G)

Homemade chocolate fondant, Served with pistachio ice cream.

Raspberry & Cherry Heart (D, G, E)

Heart shaped raspberry & Cherry mousse on homemade sponge.
Served with fresh berries & Raspberry sauce.

£55 Per person

A discretionary service charge of 12.5% will be added to bill.