



CHRISTMAS 2026

LUNCH MENU

Available Monday to Saturday, 12 Noon – 4pm

TWO COURSES

£24

THREE COURSES

£30

STARTERS

SPICED BUTTERNUT, CHESTNUT & SAGE SOUP (G/D)

Served with homemade sourdough

DEEP FRIED CALAMARI (G/E/ML)

With garlic aioli

DEEP FRIED TIGER PRAWNS (G/E/S)

With garlic aioli

CORDIAL OLIVES

STRAINED LABNEH (G/D)

Wildflower honey, toasted za'atar, pomegranate seeds & aleppo chilli,
freshly baked warm baby moonbread

BASKET OF WARM IN-HOUSE BAKED BREAD & CULTURED BUTTER (G/D)

MOONBREAD, OLIVES & ZA'ATAR (G)

MAINS

TURKEY BALLOTINE (G/D/N)

Turkey stuffed with a cranberry, pistachio & raisin sausage stuffing,
wrapped in pancetta, served with Lebanese pilaf rice & a red wine jus

CHICKEN MAKLOUBEH (G/D/N)

Lamb rib rice with grilled chicken breast, aubergine, pine nuts & potatoes,
served with tzatziki — our Makloubah with grilled chicken in place of lamb
shoulder

CHRISTMAS PARMESAN (HALF) (G/D/E)

Sage, onion & bacon, served with chips & garlic mayonnaise

CLASSIC PARMESAN (HALF) (G/D/E)

Served with chips & garlic mayonnaise

SMOKED HADDOCK, COD & SALMON FISHCAKE (G/D/S/E/F)

With lobster bisque, served with chips — usually a starter, served here as a
main

CHAR-GRILLED FLAT IRON STEAK (D)

Served with chips & peppercorn sauce

CHICKEN SHAWARMA (G/D/N/SM)

Moonbread, tahini & garlic foam

DESSERTS

All desserts & churned ice-creams made in-house

MEDJOOL DATE STICKY TOFFEE PUDDING (G/D/E/SF)

With homemade vanilla bean ice-cream

HOMEMADE CHRISTMAS PUDDING (G/D/N/E)

With rum custard

SELECTION OF ICE CREAMS (D/E)

Ask your server for today's flavours

(N) Nuts | (G) Gluten | (E) Eggs | (D) Dairy | (F) Fish | (S) Shellfish | (SO) Soya | (SF) Sulphites | (SM) Sesame | (M) Mustard | (ML) Molluscs

If you have an allergy please inform your server — we will be diligent in preparing your meal, however if you have a serious allergy we cannot guarantee it will be
100% free from any allergen, as we do handle allergens in our kitchen.

BAZAAR RESTAURANT · CAPTAIN COOK SQUARE · MIDDLESBROUGH