

ZORBA

MEZE GRILL

Christmas Dining

A festive taste of the Mediterranean

THREE COURSES • £45 PER PERSON

TO BEGIN

Pulled Lamb Hummus or Plain Hummus

Silky chickpea & tahini hummus with lemon and garlic, served plain or topped with tender slow-cooked pulled lamb

Calamari

Lightly floured, crisp-fried squid with garlic mayonnaise & fresh lemon

Prawns

Sautéed prawns in garlic butter with chilli, parsley & lemon

Halloumi

Chargrilled Cypriot cheese with mixed leaves & pomegranate

Grilled Köfte

Chargrilled minced lamb with onion, parsley & aromatic spices

Courgette Fritters

Golden courgette, feta & herb fritters, served with cooling yoghurt

MAIN COURSES

Lamb Shank

Slow-braised lamb, silky mashed potato & rosemary jus

Chicken Shish

Chargrilled marinated chicken, buttery rice & grilled vegetables

Sea Bass Fillet

Pan-seared sea bass, crushed new potatoes & lemon butter sauce

Stuffed Aubergine

Roasted aubergine, Mediterranean vegetables, tomato sauce & rice

Lamb Chops

Chargrilled lamb chops, rosemary potatoes & grilled vegetables

£8 supplement

SOMETHING SWEET

Pistachio Baklava

Delicate filo layers, pistachios & vanilla ice cream

Dark Chocolate Fondant

Warm chocolate centre & vanilla ice cream

Sticky Toffee Pudding

Rich toffee sauce & vanilla ice cream

Celebrate Christmas at Zorba



Please inform your server of any allergies or dietary requirements.