

# New Year's Eve MENU

## — COLD STARTERS —

TARAMA SALAD, HUMUS, CACIK (TZATZIKI),  
CLASSIC PRAWN COCKTAIL

## — HOT STARTERS —

HALLOUMI, GOAT CHEESE, BBQ WINGS, FRESH CALAMARI,  
GARLIC MUSHROOM, SPICY PRAWN

## — MAIN —

### CHICKEN SHISH

Marinated cubes of grilled chicken on a skewer, served with salad & rice

### LAMB SHISH

Marinated tender cubes of lamb, skewered and charcoal grilled to your taste & pepper.  
Served with salad & rice

### MIXED SHISH

Marinated cubes of chicken and tender lamb grilled on a skewer. Served with salad & rice

### ADANA KOFTE

Chargrilled lean tender minced lamb skewers. Served with salad & rice

### MIXED LAMB

Marinated and grilled lamb shish, Adana kofte and Lamb chops. Served with salad

### MIXED KEBAB

Marinated and char-grilled Lamb Shish, Chicken Shish and Adana Kofte. Served with salad and rice

### ALI OR VELI NAZIK

Charcoal grilled eggplant with garlic & yoghurt dressing topped with chopped  
**Lamb Shish or Chicken Shish** and seasoned sweet peppers. Served with salad & rice

### HOUSE SPECIAL LAMB

House braised lamb with celery, shallot onion, red wine and herbs served with salad & rice

### CHICKEN CASSEROLE

Tender chicken pieces, mushrooms, peppers, tomatoes & onions. Topped with Chef's special tomato sauce.  
Served with rice

### MIXED FISH KEBAB

Marinated cubes of salmon, king prawns, monkfish, skewered and chargrilled

### WHOLE SEA BASS

Chargrilled whole sea bass seasoned with sea salt, crack pepper & olive oil. Served with salad

### ROAST MED VEG HALLOUMI

Grilled mixed vegetables with house special sauce

### VEGETARIAN KEBAB

Grilled mixed vegetables with house special sauce

## DESSERTS

SUTLAC (HOMEMADE RICE PUDDING) • NEW YORK CHEESE CAKE

BAKLAVA (HOMEMADE)

Please speak to a member of staff if you have any allergies.  
A discretionary service charge of 12.5% will be added.

THE  
**Mesken**  
BAR AND GRILL

• A GLASS OF  
PROSECCO ON ARRIVAL

• FIRE SHOW

• BELLY DANCE  
PERFORMANCE

• LIVE ENTERTAINMENT

• FIREWORKS DISPLAY

• COUNT DOWN

WITH 3 COURSE MEAL

**£75.00 PP**

