YAZ RESTAURANT

Christmas Set Menu

2 COURSE MENU	3 COURSE MENU
£39.99	£44.99

COLD STARTERS

Festive Hummus
Silky hummus crowned with cranberries, pomegranate jewels and chopped pistachios.

Muhammara
Rich muhammara finished with juicy pomegranate seeds and crunchy walnuts.

Pancar Mutabbel
Vibrant creamy beetroot mezze topped with crispy beetroot and fresh herbs.

HOT STARTERS

Bone Marrow
Rich bone marrow served with sourdough, roasted garlic and fragrant rosemary.

Sizzling King Prawns with Garlic & Herbs
King prawns served sizzling with a spicy kick, garlic and fragrant fresh herbs.

Halloumi with Honey & Walnuts
Golden halloumi drizzled with honey and scattered with pomegranate seeds and walnuts.

MAIN COURSES

Slow-Braised Beef Short Rib
Slow-cooked for 4 hours and served with creamy mash, baby carrots, broccoli and rich gravy.

Chargrilled Rib-Eye Steak (300 g)
Flame-grilled rib-eye served with golden fries, creamy mash, broccoli and sauce.

Lamb Shank
Slow-cooked for 4 hours and served with honey-roasted carrots, golden roast potatoes and rich gravy.

Roast Chicken Leg
Golden roast chicken leg with roast potatoes, honey-roasted carrots, Yorkshire pudding, cranberry sauce and mint sauce.

Chargrilled Salmon
Chargrilled salmon with creamy mash, cherry tomatoes, broccoli, lime and our avocado and mint sauce.

Festive Stuffed Roast Aubergine
Roast aubergine stuffed with green and red peppers and mushrooms, finished with crumbled vegan feta.

DESSERTS

Festive Chocolate Soufflé
Rich chocolate soufflé dressed with cranberries, rosemary and a snowy dusting of icing sugar.

Winter Spiced Apple Crumble
Winter-spiced apples beneath a golden crumble, served with your choice of custard or vanilla ice cream.