

Christmas Day Menu

1st Sitting: 1pm - 3.30pm
2nd Sitting: 4pm - 6.30pm



Starters

Soup of the Day ^{GFO}
Ask your server for
Today's Special

Hummus ^{V GF}
A classic Middle Eastern dish
of chickpeas, tahini, garlic,
olive oil and lemon juice

Cacik ^{V GF}
Minted Turkish yoghurt dip
with cucumber and garlic

Sigara Boregi ^V
Pan-fried pastry filled with
feta cheese and herbs

Garlic Mushrooms ^V
Pan-fried mushrooms with oregano,
lemon juice, feta cheese, seasoned
with chilli flakes

Kalamar
Roman-style, deep-fried
homemade fresh calamari

Hellim ^V
A much loved Cypriot cheese
lightly grilled and served on
a bed of lettuce

Karides (Mangal'da)
Large prawns, chargrilled and
brushed with garlic butter

Mains

Pirzola ^{GFO}
Lamb chops
lightly seasoned

Tavuk Şiş ^{GFO}
Marinated pieces of
tender chicken breast
cooked on a skewer

Kuzu Şiş ^{GFO}
Marinated pieces of tender
lamb cooked on a skewer,
served with rice

Salmon ^{GFO}
BBQ chargrilled and
served with new potatoes

Sea Bass ^{GFO}
A generous portion
served with seasonal
vegetables

Kuzu Incik
Lamb shank, slow-cooked with vegetables,
Chef's special sauce, served with mashed
potato and vegetables

Karışık ^{GFO}
Finding it difficult to choose?
Why not try this generous
mixture of Adana, Kuzu Şiş,
Tavuk Şiş and lamb chops?
"What a Feast!"

Güveç ^V
Lamb / Chicken / Prawn
Pieces of chicken or lamb or
king prawns cooked in an
earthenware pot with
tomatoes, onions, mushrooms,
aubergine, peppers and garlic

Alan Special ^{GFO}
Lamb chops and lamb
ribs, slightly seasoned

Vegetarian

Sebze Güveç ^V
Potatoes, tomatoes, okra, aubergine,
pepper and herbs cooked in the oven
and topped with feta cheese

Moussaka ^V
Traditional Turkish dish, aubergine,
courgettes and carrots, cooked in tomato
sauce, finished with bechemel sauce

Imam Bayıldı ^V
Aubergines, onions, green peppers,
tomatoes, parsley, chickpeas,
mushrooms and olive oil

Desserts

Sütlaç
A creamy rice pudding
infused with vanilla, topped
with cinnamon, offering a
nostalgic and refreshing taste

Kazandibi
A traditional Turkish
dessert with a caramelized
top and a soft texture,
garnished with cinnamon

**Honeycomb
Cheesecake**
A creamy vanilla cheesecake
topped with crunchy honeycomb
pieces and a drizzle of pure
honey, all on a buttery graham
cracker crust

Ice cream
Vanilla,
Chocolate
or Strawberry

£120 per person / £50 kids under 10
1 Starter, 1 Main, 1 Dessert + Live Music 1pm - 6.30pm

Drinks not included
A £50 deposit per person is required to secure your booking,
with the remaining balance due by 24th November 2025

V - vegetarian / VG - vegan / GF - gluten-free / GFO - gluten-free option

If you have a food allergy or special dietary requirement, please inform a member of our serving team. Thank you.

Terms and Conditions Apply - For more information on our terms and conditions, please visit our website www.elifcastle.co.uk.