



BROADWAY

MEZE | GRILL | BAR

**CHRISTMAS
MENU**

www.thebroadwayrestaurant.co.uk

CHRISTMAS MENU

2 COURSE
£30
PER PERSON

3 COURSE
£34
PER PERSON

STARTERS

MIX MEZZE PLATE

Houmous, tarama, patlican soslu, cacik and tabuleh

AVOCADO BABY PRAWN COCKTAIL

Baby prawns on a bed of avocado and lettuce, served with homemade cocktail sauce

CHICKEN LIVER KAVURMA

Sautéed diced chicken liver with butter, herbs and red onion

OVEN COOKED BUFFALO MOZZARELLA

Whole baked mozzarella, marinated with fresh herbs, served with tomatoes

IMAM BAYILDI

Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce

MAINS

ROAST NORFOLK TURKEY

Served with traditional sides

BAKED DUCK

Served with sauteed spinach, baby potato and special sauce with pomegranate and **walnuts**

MIX KEBAB

Lamb shish, chicken shish, adana, served with rice and salad

KLEFTICO

Slowly cooked lamb shank, carrots, potato, celery in a special tomato sauce

CHAR-GRILLED SALMON FILLET

Served with pinto beans, red onion, tomato and coriander

VEGETARIAN MOUSSAKA

Layers of aubergine, carrot, potatoes, courgettes, served with rice and salad

MEAT MOUSSAKA

Layers of minced meat with aubergine, carrot, chickpeas, garlic with bechamel sauce, topped with cheese, served with rice and salad

DESSERTS

CHRISTMAS PUDDING

BAKLAVA

A rich sweet pastry filled with chopped **pistachios** and sweetened with honey syrup and served with vanilla ice cream

SELECTION OF CHEESE CAKE

Passion fruit / lemon

STICKY TOFFEE

SELECTION OF ICE CREAM OR SORBET

Vanilla / chocolate / strawberry / lemon / mango / raspberry

V - VEGETARIAN **A** - ALLERGENS

10% Service charge will be added. All prices include VAT.

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients in your meal, when making your order.
MORE INFO ABOUT THE ALLERGENS ON THE BACK. THE ALLERGIC INGREDIENTS ARE INDICATED IN BOLD