



Christmas Day Menu

4 Course Meal £44.95 (Kids £25.00)

Starters

(All of our starters are served with Turkish bread)

Cacik (Tazequee) (v)

Natural yogurt mixed with cucumber, fresh mint, dill, olive oil & garlic

Hummus (v)

Chick peas, tahini, garlic, olive oil & lemon juice

Hellim (Halloumi) (v)

Halloumi cheese cooked on charcoal BBQ Turkish style

Kozlenmis Biber (Roasted Peppers) (v)

Smoked red pepper with feta cheese, olive oil & garlic

Sigara Borek (Filo Pastry) (v)

Filo pastry stuffed with feta cheese & parsley

Corba (Soup)

Soup of the day

Garlic Mushrooms

Cooked in garlic butter, white wine & cream sauce

Kefta (Meatballs)

Beef mince cooked in our homemade spiced tomato sauce

Sucuk (Turkish Sausage)

Spicy Turkish sausage grilled on charcoal, served on a bed of lettuce

Taramasalata

Smoked cod roe, mixed with olive oil & lemon juice

Karides Kokteyil (Prawn Cocktail)

Prawns served in a seafood sauce

Halka Kalamar (Squid Ring)

Calamari rings deep fried in batter & served with tartar sauce

FOOD ALLERGY NOTICE

Management advises that food prepared by Tulay Turkish Open Flame Charcoal BBQ Restaurant may contain ingredients that include traces of allergens such as nuts, wheat & dairy products. These traces may be found in our dishes or have come into contact during preparation &/or serving. We make every effort to ensure that the best quality ingredients are used in our food & beverages. If you are unsure or need assistance please ask a member of staff for more information.

Main Meals

(All of our main courses are served with chips, salad & rice)

Roast Dinner (Lamb, Turkey or Beef)

With Yorkshire pudding & mixed vegetables

Tavuk Sis (Chicken Kebab)

Boneless pieces of chicken breast marinated in our special sauce, cooked on charcoal BBQ

Kramali Tavuk

(Charcoal Butterfly Chicken Breast)

Cooked in garlic butter white wine & cream sauce

Pirzola (Charcoal Grilled Lamb Chops)

Lamb chops marinated in our homemade recipes, cooked on charcoal BBQ

Tulay Mixed Grill

If you are finding it difficult to choose, why not try this generous mixture of adana, lamb, chicken & a lamb chop... **"What a feast!"**

Sirloin Steak (12oz)

Finest 12oz sirloin steak marinated & cooked on charcoal BBQ & served with salad & fries
"The way you like it!"

Firinda Kuzu (Lamb Shank)

Lamb roasted on the bone individually in our homemade sauce

Salmon Steak

Salmon marinated with Tulay sauce cooked on charcoal, served with fries & side salad

Halka Kalamar

Floured calamari rings served with tartar sauce

Musakka (v)

Vegetarian moussaka served with salad, rice & garlic bread

Sebze Guvec (v)

Aubergine, tomatoes, green peppers, onions, courgettes, herbs, cooked in the oven & topped with feta cheese

Desserts

Dessert of the day

Coffee