KÖSE

CHRISTMAS MENU

Festive Turkish Dining

2 Courses — £21.95 | 3 Courses — £25.95

STARTERS

Mercimek Çorbası — Traditional Turkish red lentil soup, finished with lemon.

Sigara Böreği — Crispy filo pastry rolls filled with feta cheese and herbs.

Humus — Creamy chickpeas, tahini, garlic and lemon, served with warm Turkish bread.

Avocado Prawn Cocktail — Baby prawns served on a bed of shredded lettuce and avocado, topped with prawn cocktail sauce.

Patlıcan Ezmesi — Smoky roasted aubergine, garlic, olive oil and herbs.

Sucuk — Grilled Turkish spicy sausage served with fresh bread.

MAIN COURSES

Chicken Shish — Chargrilled marinated chicken skewers, served with rice, salad and bulgur.

Lamb Shish — Tender marinated lamb skewers, chargrilled and served with rice, salad and bulgur.

Mixed Beyti — A delicious combination of lamb beyti and chicken beyti served with rice and salad.

Roast Chicken — Succulent roast chicken served with seasonal trimmings.

Beef Roast — Tender roast beef served with seasonal trimmings.

Vegetable Kebab — Chargrilled seasonal vegetables, served with rice, salad and bulgur.

Moussaka — Turkish-style aubergine and vegetable moussaka, served with salad and rice.

DESSERTS

Baklava — Layers of filo pastry, pistachios and syrup.

Turkish Rice Pudding — Creamy traditional sütlaç, lightly baked and served chilled.

Chocolate Fudge Cake — Rich chocolate cake served with vanilla ice cream.

Traditional Christmas Pudding — Traditional Christmas pudding served with vanilla ice cream.

MERRY CHRISTMAS & HAPPY NEW YEAR!

Please inform your server of any allergies or dietary requirements before ordering.

A discretionary 10% service charge will be added to your bill.

Available from 19th November 2026 to 23rd December 2026.