



CHRISTMAS MENU

BOOK A TABLE



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OUR WEBSITE



C&O RESTAURANT • CHRISTMAS MENU

BEGIN YOUR CELEBRATION WITH A GLASS OF WINE OR A HANDCRAFTED MOCKTAIL

COLD STARTERS

HUMUS **VG**

A classic Middle Eastern dip made from blended chickpeas, tahini, fresh lemon juice, and garlic. Smooth, creamy, and rich in flavour, served with a drizzle of olive oil and a sprinkle of paprika.

MIXED OLIVES **VG**

Marinated with herbs

EZME **VG**

A classic Middle Eastern dip made from blended chickpeas, tahini, fresh lemon juice, and garlic. Smooth, creamy, and rich in flavour, served with a drizzle of olive oil and a sprinkle of paprika.

CACIK **V**

A refreshing Turkish appetizer made with creamy strained yogurt, finely chopped cucumbers, fresh dill, and a touch of olive oil. Lightly seasoned with sprinkle of dry mint and served chilled.

BABAGANOUSH **V**

A smoky, velvety dip made from roasted aubergine, tahini, nuts, garlic, yogurt, fresh lemon juice, and a hint of olive oil.

HOT STARTERS

MOZZARELLA STICKS **V**

Golden-fried, crispy on the outside with gooey, melted mozzarella on the inside.

SIGARA BOREGI **V**

Crispy golden filo pastry filled with feta cheese, parsley & served with sweet chilli dip.

HALLOUMI **V**

Grilled to perfection, this Cypriot cheese is firm and slightly salty, with a golden, crispy exterior and a soft, chewy interior. Served with black & green olives and fresh cherry tomato.

SUCUK

A Turkish style spicy sausage made from seasoned ground minced beef, infused with garlic, cumin, and red pepper flakes. Pan-fried until crispy on the outside and juicy on the inside.

FALAFEL **VG**

Crispy on the outside, tender on the inside, these golden fried chickpea patties are seasoned with fresh herbs and aromatic spices.

MAIN COURSE

LAMB SHISH

Premium lamb chunks marinated in a blend of fragrant herbs, then grilled over an open charcoal flame.

ADANA

Prime minced lamb expertly blended with a rich mix of spices, including fresh red paprika peppers, and then grilled over open charcoal.

KLEFTICO

Slow-braised lamb shank, fall off the bone tender, simmered in a rich tomato sauce and herb jus. Served over mashed potatoes with seasonal vegetables.

SEA BASS FILLETS

Crispy pan-fried sea bass with a tender, flaky center, served with mashed potatoes, seasonal vegetables and hollandaise sauce.

LAMB MOUSAKKA

A traditional Mediterranean dish made with fried aubergines, potatoes, carrots, courgettes, onions, and minced lamb. Topped with a thick layer of bechamel sauce and melted mozzarella cheese.

TAGLITAELE CHICKEN

Silky ribbons of Tagliatelle pasta tossed in a rich, creamy Alfredo sauce made with butter, mushroom, parmesan cheese & touch of cream.

CHICKEN SHISH

Premium chicken chunks marinated in a blend of fragrant herbs, then grilled over an open charcoal flame.

CHICKEN BEYTI

Prime minced chicken expertly blended with a rich mix of spices, including fresh red paprika peppers, and then grilled on open charcoal.

FALAFEL **VG**

Crispy on the outside, tender on the inside, golden fried chickpeas patties served on a bed of humus.

VEGETABLE GUVEC **V**

A colourful medley of seasonal vegetables, lightly sautéed in olive oil with garlic and herbs, served in a traditional clay pot, cheese on top served with rice and salad.

CREAMY STIR FRIED CHICKEN

Tender strips of marinated chicken wok-tossed with crisp seasonal, carrot, green beans, courgette, onion and mushroom in a creamy savory soy sauce. Served with rice and salad.

PENNE ARRABBIATA

Spicy tomato garlic sauce with fresh herbs. Al dente penne pasta tossed in a fiery blend of ripe tomatoes, garlic, chilli flakes. Finished with fresh chopped black olive and parmesan cheese.

DESSERTS

ICE CREAM

Chocolate, Strawberry, Vanilla

TIRAMISU

Two layers of coffee and vodka soaked sponge filled and topped with a sweet mascarpone syllabub and finished with a sprinkling of cocoa.

CHEESECAKE

Please ask a member of staff about the available flavour.

BAKLAVA

Layers of filo pastry and finely chopped walnut nuts baked and then soaked in a sweet syrup, served with Madagascan vanilla ice cream.

2 COURSE £33.99 • 3 COURSE £39.99 PER PERSON

V VEGETARIAN **VG** VEGAN

Please always inform your server of any allergies or intolerances before placing your order. Always ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices include 20% VAT. A discretionary optional gratuity of 10% will be added to your bill.