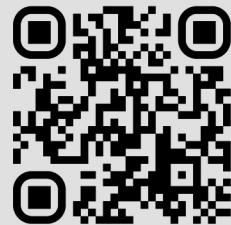




## CHRISTMAS MENU

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 VG

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.

## 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.

### TAGLIAELLE CHICKEN

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

## 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.