

CHRISTMAS DAY

3 COURSES £89.50

KASSAP
MEAT HOUSE

STARTERS

MUSHROOM BRUSCHETTA (V)

Sautéed field & wild mushrooms, garlic, lemon & parsley in a light creamy mushroom and truffle sauce on a grilled sourdough flat bread

GRILLED GOAT'S CHEESE (V)

Grilled goat cheese on a bed of rocket with sourdough flat bread aged balsamic & chutney

CHICKEN SOUVLAKI

Chicken fillet marinated in our secret recipe served with grilled sourdough bread and petite salad

GRILLED OCTOPUS (GF) (N)

Grilled octopus leg on a bed of pomme puree, rocket salad, aged balsamic, pesto and drizzle of a extra virgin olive oil

CHEESY MEATBALLS

Grilled beef meatballs served with homemade tomato and demi-glace sauce

KING PRAWN PIL PIL

King prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

MUMBAI CHICKEN

Juicy grilled chicken breast marinated with Asian spiced creamy sauce

TRADITIONAL GREEK SALAD (V)

Greek feta from Trikala PDO, heritage tomatoes, cucumbers, bell peppers, red onion, olives and extra virgin olive oil - & lime dressing
(Vegan Option Available) (VE)

Elevate your festive feast by upgrading your main to one of our award winning USDA Prime & Australian Wagyu steaks.

Served with choice of a side and peppercorn or mushroom sauce

(GF) USDA PRIME TENDERLOIN 280g Supplement £19

180 day grain fed Black Angus fillet tenderloin, experience the tenderness, juiciness, and rich flavour of USDA prime beef with every bite!

(GF) USDA PRIME STRIPLOIN 340g Supplement £19

Full Bodied Texture, bursting with flavour, delivers a perfect balance of tenderness and intense beefy taste.

(GF) AUSTRALIAN WAGYU RIBEYE 250g Supplement £30

Westholme Wagyu Ribeye, A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours

(GF) AUSTRALIAN WAGYU PORTERHOUSE 450g Supplement £39

Westholme Wagyu Porterhouse. The rich flavorful and full bodied texture sirloin and succulent and tender fillet

250g = 8.8oz | 280g = 10oz
340g = 12oz | 450g = 16oz

MAINS

FILLET MIGNON 250g (GF)

Centre cut of the fillet, subtle in flavour & extremely tender. Served with fries and peppercorn sauce.

RIBEYE ON THE BONE 450g (GF)

A finely marbled texture and 35 days dry aging produces a tender steak with superb flavour.

SIRLOIN STEAK 350g (GF)

A delicate flavour with a firmer texture. Served with fries and peppercorn sauce.

PESTO COATED (GF)

ROAST CHICKEN BREAST
With pomme purée, asparagus, and wild mushroom & truffle cream sauce

SPICY LAMB FILLET STEAK (GF)

Tender lamb fillet steak slices with home-made chilli sauce served with fries or potato puree.

THE ULTIMATE AUSTRALIAN WAGYU BURGER

100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, pickles, house burger sauce and chips

GRILLED SALMON (GF)

Char-grilled wild salmon served with grilled asparagus and sweet potato puree.

TUNA STEAK, (GF) KING PRAWN & OCTOPUS

Grilled tuna fillet & pan seared king prawns and octopus cooked in tomato sauce, served with truffle mash.

TRADITIONAL GREEK SALAD (GF) WITH GRILLED LEMON CHICKEN

Marinated chicken fillet with heritage tomatoes, cucumbers, bell peppers, red onion, feta cheese, olives & virgin olive oil - lime & dressing

HALLOUMI KEBAB (GF)

Layers of grilled halloumi cheese and courgette topped with homemade tomato & cheese sauce served with sweet potato fries.

WILD MUSHROOM MOUSSAKA (V)

Courgette, aubergine, wild mushroom and potato baked in the oven with béchamel & tomato sauce, grated mozzarella cheese topping, served with greek salad
(Vegan Option Available) (VE)

ADDITIONAL SIDES

SKIN ON FRIES	£4.25
SWEET POTATO FRIES	£4.95
PARMESAN & TRUFFLE CHIPS	£5.95
PAN FRIED MUSHROOM	£4.75
GRILLED ASPARAGUS	£4.50
CREAMED SPINACH	£4.75
MASHED POTATOES	£4.75
SEASONAL VEG	£4.95

ALL SIDES (V) (GF)

DESSERTS

(V) CHEESECAKE CHOCOLATE OR LEMON

Served with vanilla ice cream

(V) CRÈME BRÛLÉE French classic.

Freshly made by our chefs every day.

BAKLAVA (V)

Many layers of thin filo pastry heaven with pistachio nut served with vanilla ice cream

SORBET (VE)

3 Scoops of Sicilian lemon, raspberry or mango.

CHESHIRE FARM ICE CREAM (V)

3 scoops of vanilla, chocolate, strawberry or honey comb



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Scan QR code for a detailed allergen information. An optional service charge will be added to your bill.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team

3 COURSE KIDS MENU £39.95

STARTERS

CHEESY GARLIC BREAD

HALLOUMI FRIES

Honey glazed halloumi

CALAMARI

With garlic aioli

TOMATO & BASIL SOUP

With cheese crouté

PRAWN COCKTAIL

King prawns, baby gem lettuce, homemade prawn sauce

MAINS

FILLET MIGNON STEAK 150g

Fries, roasted carrots and parsnip. Choose from Peppercorn or mushroom sauce

CHICKEN BREAST BURGER

Chargrilled chicken breast with gem lettuce, tomato, burger sauce & fries

CHICKEN NUGGETS

Served with fries and peas

SALMON FILLET

Roasted carrots & parsnip and sweet mashed potatoes.

ANGUS STEAK BURGER

Beef burger, gem lettuce, tomato, house burger sauce and american style cheese

FISH FINGERS

Served with fries and peas

DESSERTS

CHEESECAKE

Choice of chocolate or Lemon, with vanilla ice cream

CRÈME BRÛLÉE

French Classic, freshly made by our chefs every day

STICKY TOFFEE PUDDING

Toffee sauce and vanilla ice cream

ICE CREAM & SORBET

Ice Cream. Vanilla, Chocolate, Strawberry or honey comb
Sorbet - Sicilian lemon, raspberry or mango

