

NEW YEAR'S EVE MENU


Please note that the New Years Eve menu is the only menu available after 4pm

UP ON ARRIVAL

A glass of L'Ormarine Extra Brut or Bellini Mocktail

2 COURSE £75 | 3 COURSE £85 (Per Person)

STARTERS

GARLIC MUSHROOM 
 Sauteed mushroom, garlic lemon & parsley served with toasted flat bread

GRILLED HALLOUMI 
 Cheese served with salad, balsamic glaze and pesto dressing



CHICKEN SOUVLAKI
 Grilled, marinated and skewered juicy chicken breast

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

PATTAYA PRAWN 
 Jumbo prawns sauteed in homemade creamy spicy sauce

CHEESY MEATBALLS
 Served with homemade tomato and cheese sauce

TRADITIONAL GREEK SALAD  
 Greek feta from Trikala PDO, heritage tomatoes, cucumbers, bell peppers, red onion, olives and extra virgin olive oil -& lime dressing

MAINS

All steaks served with a choice of sauce & fries

FILET MIGNON  285g / 10oz
 Centre cut of of the fillet, subtle in flavour & extremely tender


TEXAS STEAK  340g / 12oz
 Delicately marbled through out for superb full-bodied flavour

SIRLOIN STEAK  340g / 12oz
 A delicate flavour with a firmer texture

QUEEN STEAK  250g / 9oz
 Fillet tenderloin steak served with king prawn and spinach



SPICY LAMB STEAK  250g / 9oz
 Tender lamb fillet steak, mixed spiced flavours with butter sauce

THE ULTIMATE AUSTRALIAN WAGYU BURGER 
 100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, pickles and house burger sauce

PAN SEARED SEA BASS FILLET 
 Pan seared seabass fillet with buttered tenderstem broccoli and maple glazed heritage carrots

WILD MUSHROOM CHICKEN FILLET 
 Char-grilled chicken fillet served on a bed of potato purée' with creamy wild mushroom cheese sauce


GRILLED SWORDFISH KING PRAWN & OCTOPUS 
 Grilled swordfish steak & pan seared king prawns and octopus served with truffle mash.

TRADITIONAL GREEK SALAD WITH GRILLED CHICKEN  
 Char-grilled chicken with heritage tomatoes, cucumbers, bell peppers, red onion, feta cheese, olives and extra virgin olive oil - lime dressing

WILD MUSHROOM MOUSSAKA 
 Layeres of thinly sliced aubergine, courgette, wild mushroom and potato baked in the oven with a béchamel and tomato sauce, topped with pecorino cheese, served with greek salad (Vegan option available) 

DESSERTS

 **CHEESECAKE** CHOCOLATE OR LEMON
 Served with vanilla ice cream

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

CHESHIRE FARM ICE CREAM & SORBET
  Ice Cream - Vanilla, Chocolate or Strawberry
  Sorbet - Sicilian Lemon, Raspberry or Mango

DRY AGED BONE IN SHARING CUTS

Starter platters and sharing cuts serves two people. Served with a choice of sauce and two sides

2 COURSE £95 | 3 COURSE £105 (Per Person)


STARTER SHARING PLATTERS


KASSAP PLATTER
 Chicken souvlaki, pattaya prawn, meatball, grilled halloumi, tzatziki, borek, salad & grilled flat bread


VEGETARIAN PLATTER
 Hummus, grilled halloumi, borek, veg meatball, tzatziki, salad and bread served with avocado salsa sauce

SEAFOOD MEZZE PLATTER
 Pattaya prawn, crispy calamari and grilled salmon served with avocado salsa dip, salad and homemade tartar sauce

SHARING BUTCHER CUTS MAIN

TOMAHAWK  1kg / 35oz
 This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

CÔTE DE BOEUF  1kg / 35oz
 Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture

PORTERHOUSE  1kg / 35oz
 The classic Porterhouse steak is where the sirloin meets the fillet. A combination of tender fillet and rich flavourful sirloin

THE MASTERPIECE

Indulge in world-class Australian Westholme Wagyu and USDA Prime steak-eating experience.



2 COURSE £110 | 3 COURSE £120 (Per Person) *Served with a choice sauce and side*


STARTER


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



PATTAYA PRAWN 
 Jumbo prawns sauteed in homemade creamy spicy sauce

GRILLED OCTOPUS  
 Grilled octopus leg served with olive oil, pesto, balsamic sauce and rocket salad


GOAT CHEESE 
 Grilled goat cheese on a toasted bread, pear, honey & walnut dressing

GARLIC MUSHROOM 
 Sauteed mushroom, garlic lemon & parsley served with toasted flat bread

BEEF CARPACCIO 
 Paper-thin slices of fillet garnished with rocket and drizzled with aged balsamic

TRADITIONAL GREEK SALAD  
 Greek feta from Trikala PDO, heritage tomatoes, cucumbers, bell peppers, red onion, olives and extra virgin olive oil -& lime dressing

MAINS

 **WESTHOLME WAGYU RIBEYE** BMS 7-8 230g / 8oz
 A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours

 **USDA PRIME TENDERLOIN** 280g / 10oz
 Experience the tenderness, juiciness and rich flavour with every bite!

 **USDA PRIME SIRLOIN** 340g / 12oz
 Full Bodied Texture, bursting with flavour. A consistent cut of beef, delivers a perfect balance of tenderness and intense beefy taste

 **WESTHOLME PORTERHOUSE** BMS - 6-7 400g / 14oz
 The rich flavorful and full bodied texture sirloin and succulent and tender fillet tenderloin

SIDES (For Sharing Cuts and Masterpiece Menu)

SKIN ON FRIES
 SWEET POTATOE FRIES
 MASH POTATO

PAN FRIED MUSHROOM
 CREAMED SPINANCH
 GRILLED ASPARAGUS

GREEK SALAD
 MAPLE GLAZED
 HERITAGE CARROTS

SAUCE

PEPPERCORN SAUCE
 MUSHROOM SAUCE
 BEARNAISE SAUCE



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.

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

KASSAP
MEAT HOUSE