

PARTY MENU

2 COURSES £30.95 | 3 COURSES £36.95

KASSAP
MEAT HOUSE

STARTERS

MUSHROOM SOURDOUGH (VE)

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

GRILLED GOAT'S CHEESE (V)

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

KING PRAWN PIL PIL

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

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)

CHEESY MEATBALLS

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

CHICKEN SOUVLAKI

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

CRISPY CALAMARI

Lightly spiced coated calamari fried to perfect crisp served with tangy homemade cocktail sauce

GRILLED HALLOUMI & SPICY TURKISH SAUSAGE

Grilled halloumi cheese glazed with pesto and aged balsamic with grilled spicy Turkish beef sausage and sourdough bread.

MAINS

SIRLOIN STEAK (GF)

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

RIBEYE STEAK (GF)

Delicate marbled throughout for full bodied flavour. Served with fries and peppercorn sauce.

BACK TO BACK (GF)

Angus beef Sirloin and lamb steak served with mushroom sauce with pomme puree or fries.

WILD MUSHROOM (GF) CHICKEN FILLET

Char-grilled chicken fillet served on a bed of potato purée with creamy wild mushroom cheese sauce.

HALLOUMI KEBAB (V)

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

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.

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

TUNA STEAK, (GF) KING PRAWN & OCTOPUS

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

LAMB CUTLETS (GF)

Grilled lamb cutlets, lightly marinated served with salad and homemade potato purée

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)

Elevate your celebration by upgrading your main to one of our dry aged cuts (£19 supplement, pp)

OUR FAMOUS DRY AGED CUTS

Served with fries and choice of a peppercorn or mushroom sauce

USDA PRIME TENDERLOIN 340g (GF)
180 Day Grain Fed Black Angus fillet tenderloin, experience the tenderness, juiciness, and rich flavor of our beef with every bite!

TOMAHAWK 500g (GF)
This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

PORTERHOUSE 500g (GF)
The classic Porterhouse steak is where the sirloin meets the fillet. It's the best of both worlds, A combination of tender fillet and rich flavourful sirloin

CÔTE DE BOEUF 500g (GF)
Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture

340g = 12oz | 500g = 17.6oz

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
GREEK SALAD	£5.95

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