

How to book?

Contact us in person, by telephone or via email and our event team who will be delighted to book your Christmas party and answer any queries you may have.

Festive Menus are available from 21st November to 24th December.

Deposits

We do require a £10pp deposit to be paid at your earliest to secure the booking, this can be paid over the phone by Debit/Credit Card, and this will be deducted from final bill.

Pre-book

We ask that all parties order before they dine. Pre-order forms must be sent to the Kassap Meat House at least 3 days before your meal.

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. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

3 COURSE £32.95

2 COURSE £36.95

kassap.co.uk









LUNCH 12 to 4pm

2 courses £28.95 3 courses £32.95

MAINS

DINNER 4 to 10pm

2 courses £31.95 3 courses £36.95

Elevate your celebration by adding some appetisers, drink for your arrival

GARLIC BREAD - MOZZARELLA & HALLOUMI FRIES & NOCELLARA **OLIVES**

FIZZ ON ARRIVAL £6.50 per person

CHAMPAGNE ON **ARRIVAL**

£11.00 per person

£4.95 per person

STARTERS

FESTIVE SPICED SOUP V

festive spiced parsnip, leek and potato soup served with fresh bread.

MUSHROOMS FRICASSEE V

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

GRILLED GOAT'S CHEESE V

Grilled goat cheese on the bed of sourdough grilled bread, rocket, aged balsamic & chutney

GREEK SALAD V

1 Will

Heritage tomatoes, cucumbers, bell peppers, red onion, feta cheese, olives and extra virgin olive oil - lime dressing (Available as a main)

MUMBAI CHICKEN ©

Juicy grilled chicken breast marinated with Asian spiced creamy sauce

CRISPY CALAMARI

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

CHEESY MEATBALLS GF

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

HONEY & CHILLI © **CHICKEN WINGS**

Char-grilled spicy chicken wings, marinated in our secret recipe drizzled with honey.

KING PRAWN PIL PIL

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

peppercorn sauce.

ROAST TURKEY GF

SIRLOIN STEAK 250g GF

A delicate flavour with a firmer

texture. Served with fries and

Sage and apricot roast potatoes, honey roasted carrots and parsnips, shredded Brussels sprouts, roasting gravy & cranberry sauce

BACK TO BACK 250g GF

Angus beef Sirloin and lamb steak served with mushroom sauce serve with new potatoes in creamy tomato sauce

PESTO COATED ROAST © CHICKEN BREAST

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

THE ULTIMATE AUSTRALIAN WAGYU BURGER

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

FILLET MIGNON 250g (£6 supplement) GF Delicate marbled througout for full bodied flavour. Served with fries and peppercorn sauce.

GRILLED SALMON ©

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

HALLOUMI KEBAB (V)

Layers of grilled halloumi cheese and courgette topped with homemade tomata & cheese sauce served 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)

TUNA STEAK, GF (£5 supplement) KING PRAWN & OCTOPUS

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

TOMAHAWK 500g GF (£18 supplement) Renowned for its flavour, with generous marbling throughout, tender with superb flavour. Served with fries and peppercorn sauce.

DESSERTS

CHRISTMAS PUDDING Served with honey comb ice cream

CRÈME BRÛLÈE 🗸 French classic. Freshly made by our chefs every day.

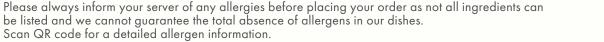
STICKY TOFFEE (V) **PUDDING** Warm date sponge pudding, toffee sauce & vanilla ice cream

CHEESECAKE (V) CHOCOLATE or LEMON Creamy and dreamy cheesecake served with vanilla ice cream

CHESHIRE FARM **ICE CREAM & SORBET** 🕑 Ice Cream - Vanilla, Chocolate, Strawberry or honey comb © Sorbet - Sicilian lemon,

raspberry or mango





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





