



# Christmas MAS

MENU.

**3 COURSE  
CHRISTMAS  
MENU**

**LUNCH**

2 COURSE £28.95

3 COURSE £32.95

**DINNER**

2 COURSE £31.95

2 COURSE £36.95

## 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.

[kassap.co.uk](http://kassap.co.uk)



# FESTIVE MENU 2024

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

**GARLIC BREAD - MOZZARELLA & HALLOUMI FRIES & NOCELLARA OLIVES**  
£4.95 per person

**FIZZ ON ARRIVAL**  
£6.50 per person

**CHAMPAGNE ON ARRIVAL**  
£11.00 per person

## STARTERS

**FESTIVE SPICED SOUP** (V) (GF)  
festive spiced parsnip, leek and potato soup served with fresh bread.

**MUSHROOMS FRICASSEE** (V) (GF)  
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) (GF)  
Grilled goat cheese on the bed of sourdough grilled bread, rocket, aged balsamic & chutney

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

**MUMBAI CHICKEN** (GF)  
Juicy grilled chicken breast marinated with Asian spiced creamy sauce

**CRISPY CALAMARI** (GF)  
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** (GF)  
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

**LUNCH 12 to 4pm**  
2 courses £28.95  
3 courses £32.95

**DINNER 4 to 10pm**  
2 courses £31.95  
3 courses £36.95

## MAINS

**SIRLOIN STEAK** 250g (GF) (GF)  
A delicate flavour with a firmer texture. Served with fries and peppercorn sauce.

**ROAST TURKEY** (GF) (GF)  
Sage and apricot roast potatoes, honey roasted carrots and parsnips, shredded Brussels sprouts, roasting gravy & cranberry sauce

**BACK TO BACK** 250g (GF) (GF)  
Angus beef Sirloin and lamb steak served with mushroom sauce serve with new potatoes in creamy tomato sauce

**PESTO COATED ROAST CHICKEN BREAST** (GF) (GF)  
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) (GF)  
Delicate marbled throughtout for full bodied flavour. Served with fries and peppercorn sauce.

**GRILLED SALMON** (GF) (GF)  
Char-grilled wild salmon served with grilled asparagus and sweet potato puree.

**HALLOUMI KEBAB** (V) (GF)  
Layers of grilled halloumi cheese and courgette topped with homemade tomato & cheese sauce served sweet potato fries.

**WILD MUSHROOM MOUSSAKA** (V) (GF)  
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, KING PRAWN & OCTOPUS** (GF) (£5 supplement)  
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 BRÛLÉE** (V) (GF)  
French classic. Freshly made by our chefs every day.

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

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

**CHESHIRE FARM ICE CREAM & SORBET**  
(V) Ice Cream - Vanilla, Chocolate, Strawberry or honey comb  
(V) Sorbet - Sicilian lemon, raspberry or mango



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