

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

Festive menus are available from 24 November to 30 December.

Deposits

We do require a £10 pp deposit to be paid at your earliest convenience to secure the booking. This can be paid over the phone by debit or credit card and will be deducted from the 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 complete absence of allergens in our dishes. Detailed allergen information is available upon request.

A discretionary sevice charge will be added to your bill.









APPETISERS

5.95 WITH MOZZARELLA ⊗ 5.50 HUMMUS (VE)

FRESH BAKED BREAD ® 4.95 HALLOUMI FRIES ® 5.75 EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR

STARTERS

ROASTED TOMATO SOUP

With grilled bread

Slow-roasted vine tomatoes blended with aromatic herbs and a touch of cream.

served warm with a festive garnish. Comforting, rich, and perfectly seasonal

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

BOREK V

Spinach & feta cheese wrapped in a crispy filo pastry roll served with chilli jam

CHICKEN SKEWERS

Chicken fillet marinated in our secret recipe served with crispy flat bread and petite salad

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

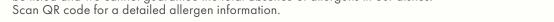
Char-grilled spicy chicken wings, marinated in our secret recipe drizzled with honey

KING PRAWN PIL PIL

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

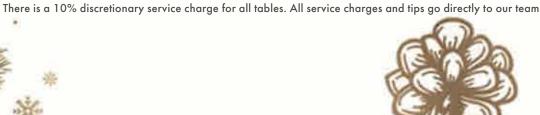
SIDES

- PARMESAN & TRUFFLE CHIPS | £5.95
- GRILLED ASPARAGUS | £4.50
- TENDERSTEM BROCCOLI | £4.95
- MAPLE GLAZED HERITAGE CARROTS | £4.95
- PAN FRIED MUSHROOM | £4.75

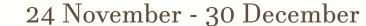


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LUNCH 12 to 4pm

2 courses £29.95

3 courses £33.95

DINNER 4 to 10pm

2 courses £32.95

3 courses £37.95

MAINS

SIRLOIN STEAK 250g GF

A delicate flavour with a firmer texture. Served with fries and peppercorn sauce (£3 supplement)

ROAST TURKEY ©

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 squce serve with new potatoes or chips

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, slices of lemon

HALLOUMI KEBAB (V)

Layers of grilled halloumi cheese and courgette topped with homemade tomata & cheese sauce served sweet pot mash

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)

SWORDFISH, GF (£5 supplement) KING PRAWN & OCTOPUS

Grilled swordfish & 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 🗸

APPLE CRUMBLE GF

Traditional apple crumble with cinnamon, served warm with smooth custard

STICKY TOFFEE (V) **PUDDING** Warm date sponge pudding, toffee sauce

& vanilla ice cream

CHEESECAKE V NUTELLA or LEMON Creamy and dreamy cheesecake served with vanilla ice cream

CHESHIRE FARM **ICE CREAM & SORBET**

- Strawberry or honey comb © Sorbet - Sicilian lemon,
- raspberry or mango