



How to book?

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 service charge will be added to your bill.



kassap.co.uk



FESTIVE MENU 2025

APPETISERS

MARINATED OLIVES  3.95 GARLIC BREAD  4.50 FRESH BAKED BREAD  4.95 HALLOUMI FRIES  5.75
HUMMUS  5.95 WITH MOZZARELLA  5.50 EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR *With chilli honey*

STARTERS

ROASTED TOMATO SOUP

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

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

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

BOREK

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

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

CHEESY MEATBALLS

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
- MAPLE GLAZED HERITAGE CARROTS | £4.95
- GRILLED ASPARAGUS | £4.50
- PAN FRIED MUSHROOM | £4.75
- TENDERSTEM BROCCOLI | £4.95



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

24 November - 30 December

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

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

Angus beef Sirloin and lamb steak served with mushroom sauce 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)*

Delicate marbled throughtout 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

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

WILD MUSHROOM MOUSSAKA

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, *(£5 supplement)*

KING PRAWN & OCTOPUS
Grilled swordfish & pan seared king prawns and octopus cooked in tomato sauce, served with truffle mash

TOMAHAWK 500g *(£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 
French classic. Freshly made by our chefs every day.

APPLE CRUMBLE 
Traditional apple crumble with cinnamon, served warm with smooth custard

STICKY TOFFEE  PUDDING
Warm date sponge pudding, toffee sauce & vanilla ice cream

CHEESECAKE  NUTELLA 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