

the GRAPEVINE CHRISTMAS DAY MENU

12.00PM

First Sitting

3.15PM

Second Sitting

£85

Per Person

£50

Under 12 yrs

Only available by advance booking and pre-order.
Please inform us of any allergies.

— Glass of Prosecco on arrival —

— Starters —

STUFFED VINE LEAVES

Homemade vine leaf made from grape leaves rolled

OCTOPUS

Served on mash potato with fresh basil

BAKED BREE

With Honey

MIXED SEAFOOD COCKTAIL

with Rose Marie Sauce

PAN COATED MEATBALLS

Steak Meatballs in honey and mustard Sauce

HUMUS

Served with salad and homemade bread

LAMB RIBS

Grilled with rich tomato sauce

— Mains —

ROAST TURKEY

With all the trimmings

KUZU GUVEC

Slow oven cooked Lamb casserole served with rice and sultanas

CHARGRILLED MEATS AND SKEWERS

Succulent lamb cubes, Sir lion steak, Sucuk

AUBERGINE MOUSSAKA

Layers of roasted vegetables, bechamel and tomato sauce

MIXED SEAFOOD

Seafood skewers, served with chips or bulgar, salad garnish

ROASTED RACK OF LAMB

Served on mashed potato with minted gravy

PIDE

Turkish flatbread with vegetables

VEGAN MACARONI CHEESE

— Desserts —

BISCOF CHEESECAKE

MINCE PIE

SUTLAC RICE PUDDING

BAKLAVA

CHRISTMAS PUDDING

— Teas, Coffees & Cocktails available —

The Grapevine

14 Leys Ave, Letchworth Garden City SG6 3EU