RELISH Restaurant



Christmas and New Year Menu







festive nenu





With a glass of house wine

hot mezes

Fried Calamari

Lightly battered squid served with tartar sauce

Mozzarella Sticks (V)

Mozzarella cheese coated in seasoned Italian breadcrumbs

Falafel (VG)

Deep fried style chickpeas, vegetable fritters & broad beans patties served with hummus

dessert

Chocolate Fudge Cake

Chocolate sponge smothered with chocolate fudge sauce, served with vanilla ice cream

Tiramisu

Homemade Tiramisu is a timeless non-baked Italian dessert combining espresso-dipped ladyfingers and a creamy lightly sweetened mascarpone cream

Baklava

Golden brown filo pastry filled with crushed pistachio nuts & sweetened with vanilla ice cream

3 courses £ 39.95 pp

cold mezes

Hummus (VG/GF)

Mashed chickpeas with tahini, garlic, lemon juice & olive oil

Cacik (V/GF)

Fresh mint, dill and cucumber flavoured yoghurt with garlic & olive oil

Dolma (VG)

Vine leaves stuffed with a delicious mixture of rice, parsley, onions & mixed herbs

Olives (VG/GF)

Mixed olives with seasoning & olive oil

main

Chicken Shish

Marinated chicken skewers served with rice & salad

Adana

Marinated minced lamb mcat blended with peppers, chilies & onions. Served with rice & salad

Chicken Wings

Marinated chicken wings on the bone served with rice & salad

Vegetarian Guvec (VG/GF)

A casserole of aubergines, tomatos, mushrooms, mixed peppers, onions, garlic, parsley cooked in a unique way & served with rice

Chicken Caesar Salad

Traditional Chicken Caesar salad made with chicken filet, mix leaf, tomatos, ceasar dressing, crountons and parmesan cheese

Seabass (GF)