

New Ugear's Eve at The Bank



3 COURSES FOR £79.00

Diners are required to order from New Year's Eve menu on 31st December

Starters to Share

Humus, Cacik, Taramasalata, Sucuk, Halloumi, Sigara Boregi

Main Course

GRILLS ARE SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD

For Gluten Free option, please ask for no tortilla and swap bulgur rice for plain rice or homemade chips

Chicken Adana

Minced Chicken with garlic, mint & herbs

Lamb Adana

Minced Lamb with mixed herbs

Mixed Adana

Combination of Lamb & Chicken Adana

Chicken Shish

Marinated lean tender cubes of chicken

Lamb Shish

Marinated succulent and tender cubes of lamb

Lamb Guvec

Diced tender lamb with mixed peppers, onions, potato, aubergine & garlic

Chicken Guvec

Diced tender chicken with mixed peppers, onions, potato, aubergine & garlic

Chicken Fantasy

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed veg in a double cream sauce

Chicken A'La Bora

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed veg in a lightly spiced tomato and double cream sauce

Lamb Mousakka

Minced Lamb with layers of potato, aubergine, courgette, mixed peppers, cheddar cheese and bechamel sauce

Kuzu Tandir

Lamb slow cooked and intensified with flavours through hours of cooking, so tender it melts in your mouth

Seabass Fillet

Pan fried, served with sauteed spinach, mashed potato and topped with a mushroom, double cream & white wine sauce

Salmon Fillet

Pan fried, served with sauteed spinach, mashed potato and topped with lemon & butter sauce

Vegetable Mousakka

Layers of potato, aubergine, courgette, carrots & mixed peppers. Topped with bechamel sauce and cheddar cheese

Vegetable Casserole

Potato, aubergine, courgette, carrots, baby corn & mixed peppers with a drizzle of homemade tomato sauce

Dessert

Strawberry Cheesecake, Choc Fudge Cake,
Ferrero Rocher, Strawberry Flute, Baklava, Sorbet

Happy New Year



