

A large red ribbon is tied in a bow on the left side of the page. Gold stars and decorative swirls are scattered throughout the background.

CHRISTMAS

Menu

EFES TOWN

TURKISH CUISINE

WWW.EFESWORTHING.CO.UK

GROUP SET MEAL

For groups of 6 or more people

£42.95 per person

Starters

Choose any starter from a la carte menu

Mixed platter

Selection of Adana Kebab, Lamb Shish, Lamb Ribs, Chicken Shish, Chicken Wings, Lamb Chops, served with chips, Bulgur, Salads, Chilli Sauce and Garlic Sauce.

Desserts

Choose any dessert from a la carte menu



A large red ribbon is tied in a bow on the left side of the page. Several yellow stars are scattered across the white background. At the bottom, there are blurred images of Christmas decorations, including pine branches and red baubles.

3 Courses meal £34.95 per person

Starters

Hummus(V)

Crushed Chickpeas, Tahini, Lemon Juice, Garlic and Olive Oil.

Cacik(V)

Traditional Turkish Yoghurt, Cucumbers, Garlic and dry Mint.

Sucuk

Fried Turkish Sausage.

Halloumi(V)

Crispy fried Halloumi served with Fig Jam.

Calamari

Deep-fried Calamari served with Tartar sauce.

Main course

Adana

Minced Lamb, cooked on a Charcoal grill, served with Bulgur.

Mixed Shish*

Combination of Lamb and Chicken cubes, cooked on a Charcoal grill, served with Bulgur.

Lamb Ribs

Tender Lamb Spare Ribs seasoned and cooked on a Charcoal grill, served with Bulgur.

Kremali Tavuk*

Pan fried Chicken Breast with Mushrooms, red Peppers, Onion, Garlic, Cream, and cheese, served with chips.

Kleftiko

Braised Lamb Shank with potatoes, Carrots, Celery and Onion, served with Bulgur.

Chicken Kulbasti*

Premium Chicken fillet, marinated in Oregano and Olive oil, cooked on a charcoal grill, served with Bulgur.

Vegetable Moussaka(V)

Layers of Potatoes, Courgettes, Aubergines & Mixed Peppers, topped with Bechamel sauce and Cheddar Cheese.

Falafel(V)

Chickpeas, Broad Beans, Mixed Peppers, Sesame Seeds, Onion, Garlic, Parsley and Coriander, seasoned and fried, served with Hummus.

(*Contains Dairy, Soya.)

Desserts

Sutlac

Traditional Turkish Rice Pudding topped with your choice of Pistachio or Cinnamon, served cold.

Creme Brulee

A vanilla custard base with a delicious caramelised brown sugar topping and topped with your choice of Strawberry, Mango or Raspberry sauce.

Chocolate Soufflé

A unique and classic Chocolate fondant soufflé with a liquid Chocolate centre, served with Vanilla Ice Cream.

Tiramisu

Light and rich in coffee, made with savoiardi biscuits and mascarpone cream

Baklava

Baklava is a layered pastry dessert made of filo pastry, filled with crushed pistachio, and sweetened with syrup served with Vanilla ice-cream.