


SHISHBOURNE

BRASSERIE & GRILL

PARTY MENU

 shishbourne

www.shishbourne.co.uk

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PARTY MENU

(Monday - Sunday exclude bank holidays and special days)

2 COURSE 29.90

PER PERSON

(Served with Mix Cold Mezze, Bread and Dips)

PLEASE CHOOSE ONE

· COLD APPETISERS OR HOT APPETISERS ·

HUMMUS (V)(GF)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil and lemon juice

CACIK (V)(GF)

Finely grated cucumber dressed with yoghurt, mint, dill, garlic and olive oil

PATLICAN SOSLU (V)(GF)

A mixture of aubergine, peppers and onions stewed in tomato sauce

MIXED OLIVES (V)(VE)(GF)

Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes

KOPOGLU (V)

Fried aubergine and green peppers in creamy yoghurt with garlic topped with special sauce

SUCUK (GF)

Chargrilled Turkish spicy beef sausage

SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion

HALLOUMI (V)(GF)

Grilled Cypriot halloumi cheese

CALAMARI

Fried crispy squid served with fresh lemon and homemade tartar sauce

CRISPY PRAWN

Fried crispy prawn served with fresh lemon and homemade tartar sauce

MITTI KOFTE

Freshly grilled meatballs, served with a tomato sauce

CREAMY GARLIC MUSHROOMS (V)

Baby button mushrooms sautéed in a creamy garlic and cheese sauce

PLEASE CHOOSE ONE

· MAIN COURSES ·

CHICKEN SHISH

Skewered chunks of marinated chicken breast, served with rice and salad

MIXED SHISH

Lamb shish and chicken shish, grilled over hot charcoal, served with rice and salad

ADANA KOFTE

Minced lamb kofte mixed with herbs, onions and peppers, served with rice and salad

CHICKEN BEYTI

Slightly minced chicken breast with garlic and herbs chargrilled to perfection served with rice and salad

CHICKEN WINGS

Marinated chicken wings grilled over charcoal served with rice and salad

KLEFTICO (LAMB SHANK)

Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato

FALAFEL (V)

Deep fried chickpea and fava bean balls spiced with cumin, paprika and fresh herbs served with humus, rice and salad

VEGETARIAN MOUSSAKA (V)

Layers of potato, aubergine, courgettes, mixed peppers, carrots with béchamel and tomato sauce served with rice and salad

CHICKEN A LA CRÉME

Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese, served with sautéed vegetables and baby potatoes

SALMON FILLET

Grilled marinated salmon fillet served with seasonal mixed vegetables and special fish sauce

FILLET OF SEA BASS

Pan seared sea bass fillet served with mixed vegetables and special fish sauce

(V) = Vegetarian / (VE) = Vegan Dishes / (GF) = Gluten Free Dishes / (N) = Nut Contain Dishes

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability. **TERMS & CONDITIONS APPLY:** You must be over 21 to order alcohol. There is a requirement to drink alcohol. Staff has been instructed to refuse to serve people who suspect are drunk.