

BABOUSH
NEW YEAR'S EVE MENU

GLASS OF VEUVE CLIQUOT

£59.95- DOWNSTAIRS (2 hours on the table)

£69.95-UPSTAIRS (table kept all evening)

STARTERS

HUMUS, TARAMA & TABBOULEH
LOBSTER, PRAWN & CRAYFISH COCKTAIL
SIGARA BOREGI, HELLIM & SUCUK
CHICKEN LIVER PAN FRIED IN POMEGRANATE JUICE
CALAMARI & TEMPURA PRAWNS WITH SWEETCHILLI JAM

LAMB TACO'S

WITH CUCUMBER, LECTUCE & PLUM DRESSING

TEMPURA VEGETABLES & SWEET CHILLI
PANFRIED SCALLOPS WITH
CAULIFLOWER PUREE DICED SUCUK AND FRIED LEEKS

MAIN COURSES

ALL OUR MAINS ARE MARINATED IN GARLIC & SPICES COOKED ON THE CHARCOAL

LAMB & CHICKEN SIS

JUMBO PRAWNS

NO SHELL

CHICKEN SIS

LAMB CHOPS

SEAFOOD SIS

SALMON SIS

SURF & TURK

LAMB SIS WITH TWO JUMBO PRAWNS

MIX GRILL

MOUSSAKA

WITH RICE & SALAD

TO FINISH

LEMON ICE SORBET WITH A SHOT OF GIN OR VODKA

A SELECTION OF ICE CREAM & SORBETS

BAKLAVA WITH ICE CREAM

TRIPLE CHOCOLATE BROWNIE

VANILLA ICE CREAM & CRUSHED RASPBERRIES

PROFITEROLES

ETON MESS

CHEESECAKE

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL