



CHRISTMAS MENU

3 COURSES
£26.95

STARTER

RED LENTIL SOUP

Served with pitta bread

HUMMUS

Served with pitta bread

KOFTE

Served with rice and choban salad

SPICED SAUSAGE

Beef sausage served with salad garnish

FRIED CALAMARI

Served with tartar sauce and mix salad

CAMEMBERT CHEESE

Served with redcurrant and blackcurrant sauce

GOAT'S CHEESE SALAD

With beetroot, walnuts and mix salad

SALMON FISH CAKES

Tomato sauce, served with mix salad

AVOCADO PRAWN COCKTAIL

Baby prawns, mixed leaves and Marie Rose sauce

MAIN

GRILLED KOFTE

With grilled tomato, pepper served choban salad and rice

VEGETARIAN MOUSSAKKA

Served with rice and dressed salad

ROASTED TURKEY

Served roast potatoes, brussel, green beans and yorkshire pudding

MUCVER

Served with yogurt

FILLET OF SALMON

Served with sauteed potatoes and mixed vegetables

SEA BASS

Served with sauteed potatoes and mixed vegetables

CHICKEN SHISH

Served with rice, salad, grilled tomato and pepper

KLEFTICO

Slow oven baked in tomato sauce with mashed potatoes served with rice

CHICKEN PRINCESS

With white wine, double cream, mushroom served with rice

DESSERT

CHRISTMAS PUDDING

HOMEMADE BAKLAVA

HOMEMADE APPLE CRUMBLE

LEMON CHEESECAKE

ICE CREAM OR SORBET



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Dishes may contain traces of wheat, milk and eggs.
Please consult your waiter if you have any allergy concerns.
10% Service charge will be added to your bill.

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS