



# NEW YEAR MENU

3 COURSES  
£29.95

## STARTER

### BROCCOLI SOUP

Served with pitta bread

### MIX MEZE

Hummus, tatziki, tabbouleh, falafel, filo pastry, saksuka served with pitta bread

### AVOCADO PRAWN COCKTAIL

Baby prawns, mixed leaves and Marie Rose sauce

### KOFTE

Served with rice and choban salad

### HELLIM SALAD

Served with mix salad

### MEDITERRANEAN KING PRAWNS

Pan-fried with tomato, garlic butter and spring onions with rice

## MAIN

### STUFFED AUBERGINE

Aubergine stuffed with roasted vegetables, topped with goat's cheese and served with rice and mixed salad

### MUCVER

Courgette, feta cheese, egg, flour, pepper, dill served with yogurt

### SEA BASS

Served with sauteed potatoes and mixed vegetables

### SALMON FILLET

Grilled fillet of salmon served with sautéed potatoes and mixed vegetables

### MEDITERRANEAN KING PRAWNS

King prawns sautéed in tomato with garlic butter, spring onion, served with rice

### CHICKEN SHISH

Served with rice, salad, grilled tomato and pepper

### GRILLED PEPPER STEAK (SCOTTISH SIRLOIN)

With peppercorn sauce, mixed vegetables served with sautéed potatoes

### KLEFTICO

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

## DESSERT

HOMEMADE BAKLAVA

HOMEMADE CHOCOLATE CAKE

HOMEMADE APPLE AND ALMOND CRUMBLE

HOMEMADE CARROT CAKE

MIXED FRUIT CRÈME BRÛLÉE

ICE CREAM OR SORBET



SHARE YOUR LYDIA BRASSERIE  
MOMENTS ON INSTAGRAM  
[instagram.com/lydia.brasserie](https://www.instagram.com/lydia.brasserie)

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.