



PIRCIO

CHRISTMAS MENU I

THREE COURSES £55,
ADD RECEPTION DRINK £5

- (V) Vegetarian
- If you have any dietary requirements, please notify a member of staff
- A discretionary service charge of 12.5% will be added to your final bill
(Our Service charge distribution policy is displayed at the reception)

STARTERS

Mixed Meze **V**

-Hummus -Tabbouleh -Tzatziki -Borek -Beetroot Tarator -Baby Broad Beans
-Stuffed Vine Leaves -Aubergine Ratatouille -Halloumi -Falafel

Avocado Salmone Royal

Smoked salmon, prawns and avocado on a bed of salad with Marie Rose sauce

Antipasti all'Italiana

A selection of Italian salami and cheeses

Spicy Calf's Liver

Pan-fried calf's liver served with red onions

Rustico Bresaola

Light and crispy bread with tomato, buffalo mozzarella and bresaola served with fresh rocket

Gamberoni all'aglio

King prawns and prawns, garlic, chilli, white wine and touch of tomato

MAINS

Lamb Shish Kebab

Marinated lamb pieces grilled on a skewer, served with bulgur pilaf, salad & special chilli sauce

Chicken Shish Kebab

Marinated chicken pieces grilled on a skewer, served with bulgur pilaf, salad & special chilli sauce

Grilled Fish Special

Chargrilled sea bass, salmon, king prawns, monk fish served with vegetables

Kleftiko (Lamb Shank)

Oven baked shank of lamb cooked with shallot onion and vegetables. Served with creamy mashed potato

Grilled Sea Bass (2 fillet)

Served with creamy mashed potato and stir-fried vegetables

Grilled Scottish Sirloin Steak

(10oz) Prime tender & juicy sirloin steak straight from the grill, served with chunky fries and salad

Panciotti con cappessante e gamberi

Panciotti filled with scallops, prawns, ricotta cheese, white wine, garlic, parsley, cream & cherry tomato

Pizza Frutti di mare

Tomato, mixed seafood with fresh garlic and parsley (Swap for any Pizza)

Linguine Portofino

King prawns, baby prawns, cherry tomatoes, olive oil and garlic

Vegetarian Boat Pide **V**

Turkish style calzone with spinach, feta, kashar cheese, onions & tomato, served with salad

Grilled Succulent Marinated Prawns

Succulent prawns, marinated and grilled, served with chunky fries, green leaves & sweet chilli sauce

Spicy Prawns Pot

Tiger and king prawns cooked with onion, coconut cream, garlic & ginger based spicy sauce served with bulgur pilaf

Desserts

Cheesecake of the day

Homemade Tiramisu

Ottoman Kadayif