



PERA
Schnitzel Garden

CHRISTMAS DAY MENU

Starters and Main £30 per person

Starters and Main and Dessert £35 per person

All these six items served as a starter to share.

Hummus V-G
Blended chickpeas, tahini, fresh lemon juice, and hint of garlic and olive oil

Aubergine Shakshuka V-G
A hearty and aromatic fried aubergine, pepper and onion in rich spiced tomato sauce

Tzatziki V / G-F
Crispy cucumber, Greek yogurt, mint and garlic combination, adds a cool and zesty flavor any dishes

Grilled Halloumi V
Grilled halloumi slices with fresh tomato, red onion

Grilled Sucuk (Beef Sausage)
Premium cuts of beef seasoned with a blend of garlic, and paprika served with fresh tomato and red onion

Feta Borek V
Golden, flaky rolls are filled with creamy feta cheese and fresh herb wrapped in delicate phyllo pastry

Choose your own main course

MAINS

Christmas Special

Roasted Turkey Breast
Served with roasted potato, Brussel sprouts, pigs in blanket, Yorkshire Pudding and homemade gravy.

Schnitzels

Classic Chicken Schnitzel
Breaded chicken breast fried to golden perfection served with lemon wedge, garlic butter, side of garlic mayo, sweet chili and chips

Traditional Pork Schnitzel
Breaded and pan-fried pork loin served with lemon wedge, garlic butter, smoky BBQ sauce, garlic mayo and chips

Seabass Schnitzel
Breaded and fried to perfection juicy seabass fillet served with lemon wedge, garlic butter, side tartar sauce, sweet chili and chips

Aubergine Schnitzel V-G
Crispy, outside juicy, inside breaded aubergine slices fried to golden brown served with lemon wedge, mixed crispy garden salad, side tomato basil sauce and chips

Vegetarian Special

Musakka V
Layer of roasted aubergine, potato, bell pepper, chickpea topped with béchamel sauce S/W rice and salad

Grills

Char-Grilled Chicken Shish G-F / DF
Olive oil lemon juice mustard marinated chunks of tender chicken breast cooked over a charcoal grill served with fluffy basmati rice and garden mix salad

Char Grilled Lamb Chops G-F / DF
Succulent lamb chops marinated in blend of gallic oregano and olive oil then grilled to perfection served with steak cut chips and mix salad

Char-Grilled Salmon Fillet G-F
Fresh salmon fillet lightly seasoned with herb and spices grilled to perfection served with sautéed baby potato and mix salad

Mix Grill G-F / DF
Combinations of 3 pieces chicken shish 2 pieces lamb kofte 1 pieces lamb chops served with fluffy basmati rice and mix salad

Desserts

- * Apple Pie with Vanilla Ice Cream
- * Chocolate Fudge Cake
- * Vanilla Cheese Cake
- * Baklava with Vanilla Ice Cream

V Vegetarian G-F Gluten Free
V-G Vegan D-F Dairy Free

Please ask member of the team for allergen advise.

A discretionary service charge of 10% will be added to your bill.

