



Merry Christmas

Starter

Mussels

Cooked with cream, wine and garlic sauce.

Tabboule (v)

A true classic, chopped fresh parsley, diced tomatoes, mint, spring onions and cracked wheat Tossed with olive oil, lemon juice and herbs.

Tiger Prawns

Sautéed in garlic, with our tomato herb sauce.

Mina Meat Balls

Delicious little spicy meat balls served with our unique sauce.

Main Course

Tawaya

Tender cubes of leg of lamb slowly cooked, stir fried with tomatoes sauce, mushrooms, onions, green and red peppers, garlic and chilli (mild spicy), served with rice.

Mina Chicken

Marinated chicken breast grilled, sautéed with our special fresh lemon and coriander sauce. served with rice .

Steak au Poivre

*Grilled sirloin steak finished with peppercorn, mustard and cream (Peppercorn Sauce).
Served with chips and fresh steamed seasonal vegetables.*

Vegetarians

Vegetarian alternatives can be offered, please phone or ask a member of staff.

Dessert

Mint Chocolate Bombe

Dairy Mint Ice cream with chocolate sauce centre, encased in a mint crisp Belgian chocolate decoration

Cream Brulee

*Authentic French classic
Cream brulee combining whipping cream, egg yolks & Madagascan vanilla beans complete in rustic terracotta ramekin.*

Sticky Toffee Pudding

A light, date, moist sponge with lashings of sticky toffee sauce.

Three Course Meals including crackers

£24.50