

LA TURKA BISTRO RAWTENSTALL PARTY MENU

STARTERS

Home Made Soup of The Day **V**

Humus **N V**

Chickpea with sesame seed paste, olive oil, lemon juice and a hint of garlic.

Aubergine Salad

Baked aubergine with olive oil, onions, peppers and hint of garlic.

Mixed Mezze Platter

A delicious and substantial selection of hot and cold starters consisting of humus, aubergine salad, spinach with yoghurt, stuffed vine leaves, Turkish sausage, halloumi, feta cheese triangles, salmon bruschetta. Vegetarian option also available.

Pate of The Week with Fig Chutney

Rustic Meatballs

Small meatballs cooked in tomato and red pepper coulis.

Feta Cheese Triangles **V**

Spinach and feta cheese wrapped in a crispy filo pastry and shallow fried.

Falafel (vegan)

Chickpeas, cracked wheat, fresh coriander and spices, shaped into balls and shallow fried.

Spicy Turkish Sausages

Spicy Turkish sausages pan-fried and served with house salad

MAINS

Ottoman Chicken

Slow cooked diced chicken with mushrooms, mixed peppers, onions in a cream & mustard sauce, rice and vegetables.

Spicy Lamb

Sliced tender lamb, slow cooked with mushrooms, onions in a spiced cream sauce, rice and mixed salad.

Pan-fried Sea Bass

Served with garden salad and sautéed potato, diced tomato, dill, spring onion.

Roasted Med Veg and Goats Cheese **V**

Roasted seasonal Mediterranean vegetables topped with goat's cheese, walnut, asparagus and drizzled with herb dressing. Homemade onion chutney and ciabatta.

La Turka Chicken

Chargrilled chicken fillets, rice and seasonal vegetables.

La Turka Meatballs

Lean and tender minced lamb, slightly spiced, mixed with herbs and chargrilled. Served on tortilla with tzatziki, chilli salsa, rice and salad.

Penne Pollo **N**

Chicken, asparagus and pine nuts tossed in a creamy parmesan sauce.

Penne All'arrabbiata **V**

Chilli, garlic & tomato

Pizza Margherita **V**

Buffalo mozzarella, tomato & basil.

Grilled Chicken Salad

Mixed greens with thousand island dressing.

DESSERTS

Traditional Turkish Homemade Baklava with Vanilla Ice cream

Chocolate Fudge Fixation with Vanilla ice cream

Classic Crème Brulee

Vanilla and Chocolate Ice cream

2 COURSES £18.95 – 3 COURSES £23.50

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.

£5.00 deposit per person required. If you adjust your numbers before 5pm on the day of your party, you will get full refund on the deposit and we cancel pre orders.

If you **DO NOT** let us know and show up with fewer guests, we will charge the full meal.