

CHRISTMAS FAYRE MENU

£ 3 8 p p

STARTER

CHEF SELECTED SOUP OF THE DAY

please ask your server for soup of the day. Served with buttered brown bread.

TRADITIONAL PRAWN COCKTAIL

served with Marie Rose Sauce and buttered brown bread.

KING PRAWNS MEDITERRANEAN STYLE

cooked with onions, red pepper, mushrooms, tomato, white wine, cream and spice, (4pc)

BOREK WITH SPINACH AND FETA

fried crispy filo pastry filled with feta cheese, spinach and parsley.

ASSOS SPECIAL

Turkish spicy beef sausage and pastrami cooked with onions, peppers, tomatoes.

MAIN COURSE

NORTFOLK ROAST TURKEY

accompanied with roasted potatoes, pig in blanket, sage & onion stuffing and Yorkshire pudding.

MIXED GRILL

grilled marinated cubes of lamb and chicken, adana kebab and a lamb chop served with salad and choice of rice, bulgur or fries.

SIRLOIN STEAK

served with mushroom, grilled tomato and fries.

FILLET OF SEA BASS

marinated sea bass fried and served with sauté vegetables & new potatoes.

VEGETABLE MOUSSAKA

oven cooked layer of vegetables topped with cheese & béchamel sauce served with salad & rice.

DESSERT

CHRISTMAS PUDDING

accompanied with custard, brandy sauce or single cream

CHOCOLATE FUDGE CAKE

served warm and accompanied with vanilla ice cream

HOME-MADE BAKLAVA

traditional Turkish dessert, shredded pastry with cream, honey syrup, walnut & pistachio.

CRÈME BRULE

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.

CHRISTMAS DAY MENU

£ 7 5 p p

STARTER

CHEF SELECTED SOUP OF THE DAY

please ask your server for soup of the day. Served with buttered brown bread.

TRADITIONAL PRAWN COCKTAIL

served with Marie Rose Sauce and buttered brown bread.

KING PRAWNS MEDITERRANEAN STYLE

cooked with onions, red pepper, mushrooms, tomato, white wine, cream and spice, (4pc)

MITITE KOFTE

lamb meatballs oven baked with peppers, onions & tomatoes
& served with a tomato & pepper puree and red wine sauce.

SMOKED SALMON ECOSE

filled with prawns & marie rose sauce, served on a bed of mixed leaves lettuce accompanied
with wedge of lemon & buttered brown bread

MAIN COURSE

NORTFOLK ROAST TURKEY

accompanied with roasted potatoes, pig in blanket, sage & onion stuffing and Yorkshire pudding.

a 8 oz FILLET STEAK (aged for 28 days)

served with chunky chips and salad

FILLET OF SEA BASS

marinated sea bass fried and served with sauté vegetables & new potatoes.

VEGETABLE MOUSSAKA

oven cooked layer of vegetables topped with cheese & béchamel sauce served with salad & rice.

Vegan options available

DESSERT

CHRISTMAS PUDDING

accompanied with custard, brandy sauce or single cream

CHOCOLATE FUDGE CAKE

served warm and accompanied with vanilla ice cream

HOME-MADE BAKLAVA

traditional Turkish dessert, shredded pastry with cream, honey syrup, walnut & pistachio.

CRÈME BRULE

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Assos

restaurant

BOXING DAY MENU

£ 3 8p p

STARTER

CHEF SELECTED SOUP OF THE DAY

please ask your server for soup of the day. Served with buttered brown bread.

TRADITIONAL PRAWN COCKTAIL

served with Marie Rose Sauce and buttered brown bread.

KING PRAWNS MEDITERRANEAN STYLE

cooked with onions, red pepper, mushrooms, tomato, white wine, cream and spice, (4pc)

SMOKED SALMON ECOSE

filled with prawns & marie rose sauce, served on a bed of mixed leaves lettuce accompanied with wedge of lemon & buttered brown bread

MAIN COURSE

NORTFOLK ROAST TURKEY

accompanied with roasted potatoes, pig in blanket, sage & onion stuffing and Yorkshire pudding.

ROAST SIRLOIN OF BEEF

accompanied with roast potatoes and home-made gravy.

FILLET OF FRESH SEA BASS

served with buttered new potatoes

*all mains are accompanied with chef selection of seasonal vegetable
Vegetarian options available*

DESSERT

CHRISTMAS PUDDING

accompanied with custard, brandy sauce or single cream

CHOCOLATE FUDGE CAKE

served warm and accompanied with vanilla ice cream

HOME-MADE BAKLAVA

traditional Turkish dessert, shredded pastry with cream, honey syrup, walnut & pistachio.

CRÈME BRULE

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Assos

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NEW YEAR'S EVE MENU

£ 7 5 p p

(Early bird sitting starts at 4.00pm and need to finish before 7.00pm.

Our A la carte menu is available during the early bird offer.)

Live Music

STARTER

CHEF SELECTED SOUP OF THE DAY

please ask your server for soup of the day. Served with buttered brown bread.

AVOCADO PRAWNS

half avocado pear, prawns on a bed of lettuce topped with Marie Rose Sauce.

KING PRAWNS MEDITERRANEAN STYLE

cooked with onions, red pepper, mushrooms, tomato, white wine, cream and spice, (4pc)

MITITE KOFTE

lamb meatballs oven baked with peppers, onions & tomatoes

& served with a tomato & pepper puree and red wine sauce.

SMOKED SALMON ECOSE

filled with prawns & marie rose sauce, served on a bed of mixed leaves lettuce accompanied with wedge of lemon & buttered brown bread

MAIN COURSE

MIXED GRILL

grilled marinated cubes of lamb and chicken, adana kebab and a lamb chop

served with salad and choice of rice, bulgur or fries.

a 8 oz FILLET STEAK (aged for 28 days)

served with chunky chips and salad

FILLET OF FRESH SEA BASS

served with buttered new potatoes

CHICKEN MEDITERRANEAN

Grilled marinated chicken breast cooked with onions, peppers, tomatoes, celery, tomato & pepper purée and white wine. Served with rice.

DESSERT

CHRISTMAS PUDDING

accompanied with custard, brandy sauce or single cream

CHOCOLATE FUDGE CAKE

served warm and accompanied with vanilla ice cream

HOME-MADE BAKLAVA

traditional Turkish dessert, shredded pastry with cream, honey syrup, walnut & pistachio.

CRÈME BRULE

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.