

2021 XMAS MENU

Available from 11th November until 24th December 2021 Pre-Booking Required
£10 Deposit per person to secure your booking.

2 COURSE £19.95 / 3 COURSE £23.95

STARTERS

MARINATED OLIVES V-VG-GF

Finest mixed olives, marinated with the freshest herbs

HUMUS V-VG-GF

Chickpeas with tahini, garlic, herbs and olive oil

YAPRAK DOLMA...V-VG-GF

Vine leaves stuffed with rice, onions, pine kernels, currants and mixed herbs

FALAFEL...V-VG-GF

Chickpeas, broad beans tossed in spices, fried and topped with tahini sauce and onions

CHEESE PASTRY V

Filo pastry filled with feta cheese, spinach and parsley

PRAWN TEMPURA

Fried Breaded King Prawns with Chefs chili dip

GARLIC MUSHROOMS V-GF

Char-grilled mushrooms are filled with garlic butter, parsley

SHEPHERD'S SALAD ...V-GF

Tomato, cucumber, onions, peppers, parsley, feta cheese olives and
homemade herb vinaigrette

POTATO CIGARILLOS V-VG

Filo pastry filled with potatoes, carrots, onions
and Chefs secret herb

Normal beverage prices will be applicable, please ask your waiter for beverage menu
Discretionary 10% Service Charge will be added to total bill,
nonrefundable deposit required upon booking

MAIN COURSES

VEGETARIAN MOUSSAKA V

Potatoes, carrots, courgettes and aubergines topped with béchamel, baked in oven, served with rice and garnish

STUFFED AUBERGINE V-VG-GF

Delicately seasoned aubergines, grilled stuffed with onions and peppers served with rice

GRILLED SALMON

Salmon fillet on a bed of vegetable ratatouille

LAMB SHISH GF-H

Char-grilled lamb cubes, with rice and chefs garnish

CHICKEN SHISH GF-H

Char-grilled chicken cubes, with rice and chefs garnish

GRILLED MEATBALLS "KOFTE" H

Char-grilled lamb meatballs, with chips and
onion & tomato garnish

FRIED SEAFOOD PLATTER

Crispy squid rings and Prawn Tempura, served with chips
Chilli Lime Marinara

£19.95

DESSERTS

VANILLA CHEESECAKE

Ultimate baked cheesecake with a rich and creamy vanilla topping and a crunchy base served with raspberry sauce

STICKY TOFFEE PUDDING

A delicious traditional style sticky toffee pudding served warm with Toffee sauce and topped with our real dairy vanilla ice cream. An absolute delight!

BAKLAVA

Traditional sweet filo pastry layers stuffed with nuts.

ICECREAM

Choice of three scoops of ice cream: Vanilla, Chocolate Strawberry, served with cream and chocolate sauce

£23.95



Christmas Booking Terms and Conditions

- *Your Christmas booking will be confirmed once we receive your confirmation and security deposit payment of £10pp for parties. Please note, we may ask for additional pre-payment for substantial food and drink pre-orders.*
- *Your deposit is fully refundable up to 10 days before your booking date*
- *Your deposit payment will be deducted off your final bill and where applicable will be put towards your Minimum Spend requirement.*
- *Unfortunately we cannot accept payments by cheque.*
- *The balance is payable on the day of your booking via card or you can pre-pay if you wish.*
- *Please supply full menu choices via e-mail info@baraca.co.uk 10 days in advance and also advise us if your guests have any special dietary requirements.*
- *Amendments to guest menu choices may only be made up to 7 working days before your booking date, preferably earlier.*
- *We do add a discretionary service charge of 10% to all parties*