



ZEYTIN



MERRY
Christmas

& HAPPY NEW YEAR

CHRISTMAS ENTERTAINMENT AT ZEYTIN

LIVE SINGER AND BELLY DANCER EVERY THURSDAY, FRIDAY
AND SATURDAY FROM 7:30PM DURING DECEMBER



ZEYTIN FESTIVE DINNER MENU

FOR BOOKING OF 8 PEOPLE AND OVER MUST ORDER FROM FESTIVE MENU
SUNDAY-THURSDAY 2 COURSES £20.95 OR 3 COURSES £24.95
FRIDAY & SATURDAY 3 COURSES £32.95

STARTERS

Prawn Cocktail

Marie Rose prawns on a bed of iceberg lettuce finished with smoked paprika served in crispy tortilla basket & a wedge of lemon

Zeytin Meze

Feta cheese triangles, houmous, calamari, piri piri chicken wings, halloumi served with pitta bread

Garlic Mushrooms (V) (CGF)

Oven baked mushrooms with a creamy garlic & parmesan cheese sauce served with toasted ciabatta

Piri Piri Chicken Wings

Piri piri glazed oven baked chicken wings

Spanish Meatballs (GF)

Oven baked mini meatballs in rich tangy tomato sauce

Patatas Bravas

Served with Spanish tomato sauce and aioli

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, roast potatoes, caramelized cabbage, stuffing, mash potato, Yorkshire pudding, broccoli, honey glazed parsnip & carrots, served with cranberry sauce & a rich gravy

Sirloin Steak (£5 supplement)

Served with homemade beer battered onion rings, vine cherry and chips, and a choice of sauce; Peppercorn or Diane

Vegan Moussaka (VE)

Oven baked dish of layered aubergine, courgette, lentils, mushrooms, peppers and tomato, topped with vegan bechamel sauce and vegan cheese & served with salad

Turkish Lamb Sauté

Small pieces of lamb slowly cooked with onions, mushrooms in a spicy creamy sauce, served with rice

Mixed Grill (B) (GF) (£5 supplement)

A selection of chargrilled chicken fillet, lamb chops, doner kebab, piri piri chicken wings, mini adana kebab & spicy Turkish sausage served with rice & a warm tangy tomato sauce

Peppercorn Chicken

Marinated & chargrilled chicken fillets topped with a creamy peppercorn sauce, served with rice

Pan Fried Seabass (GF)

Pan fried seabass fillets served with saffron and spinach risotto, asparagus, roast cherry tomatoes finished with parsley and rocket dressing

Aubergine Bake (V) (GF) (CVE)

Oven baked layers of aubergine, spinach, onions, mushrooms, tomato topped with mozzarella cheese finished with parsley and rocket dressing, served with rice

DESSERTS

Christmas Pudding

Served with custard sauce

New York Cheesecake

Served with a mixed berry coulis

Homemade Baklava

Served with vanilla ice cream

Vegan Jaffa Cake (VE)

Served with vegan ice cream

Rocky Road Chocolate Cheesecake

Served with vanilla ice cream

ALL DESSERTS MAY CONTAIN NUTS

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free
(CVE) Can Be Vegan (VE) Vegan (N) Nuts

ZEYTIN CHRISTMAS DAY MENU

FIRST SITTING 12 NOON - 1PM | SECOND SITTING FROM 3:45 - 4:30PM

£64.95 PER ADULT
£27.95 PER CHILD (UP TO 12 YEARS OLD)

STARTERS

Mini Adana Kebab (GF)

Chargrilled spicy minced lamb skewers served with tangy tomato sauce

Calamari Rings

Panko coated calamari rings served with aioli

Zeytin Xmas Platter

Spicy Turkish sausage, feta cheese triangles, houmous, halloumi, smoked salmon roulade served with Ezme (spicy salsa) and ciabatta bread

Goat Cheese Croquettes

Traditional potato croquettes mixed with goat cheese, parsley served with rocket garnish and sour cream & chive dip

Gamberoni Bruschetta (CGF)

King prawns panfried with garlic, chilli and parsley butter served on toasted ciabatta bread and rocket garnish

Halloumi & Spicy Sausage (GF)

Grilled Turkish sausage with fried halloumi cheese, served with fig, piri piri dip and rocket garnish

Oven Baked Feta & Honey (CGF)

Oven baked feta cheese with a warm runny honey glaze & olive oil, served with toasted ciabatta

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, broccoli, roast potatoes, Yorkshire pudding, pigs in blankets, mash potato, caramelized cabbage, honey glazed parsnip & carrots, boiled sprouts, served with cranberry sauce & a rich gravy

Lux Mix Roast Platter

A slice of butter roasted Goosnargh turkey breast, succulent roast beef & rump of lamb, crispy thyme & garlic roast potatoes, broccoli, pigs in blankets, mash potato, caramelized cabbage, honey glazed roasted carrots and parsnip, homemade Yorkshire pudding & rich gravy

10oz Ribeye Steak

Served with triple cooked chunky chips, Portobello mushroom, roast cherry tomatoes and a sauce of your choice: Diane, peppercorn or Stilton sauce

Lamb Chops

Our specially marinated lamb chops served with grilled asparagus, roasted cherry tomatoes served with creamy mash potato and mint sauce

Sea Bass with Lobster Bisque

Pan-fried fillet of sea bass served on a bed of creamy mash mixed with parsley and served with broccoli & lobster bisque

Pollo A La Crema

Butterfly chicken breast cooked in mushroom, white wine creamy sauce served with veg & mash potato

Vegan Moussaka (VE) (GF)

Oven baked dish of layered aubergine, courgette, lentils, mushrooms, peppers and tomato, topped with vegan bechamel sauce and vegan cheese & served with salad

DESSERTS

Homemade Baklava (N)

Served with vanilla ice cream

Chocolate Truffle

Brownie Torte (VE) (GF)

Served with vegan vanilla ice cream

Italian Chocolate Fondant

Served with white chocolate sauce

Cherry Almond & Cognac

Christmas Pudding (N)

Served with custard sauce

Eton Mess Cheesecake

Served with winter berry coulis

Cheese Platter (£5 supplement)

A trio of British & French cheeses with homemade chutney, biscuits & grapes

ALL DESSERTS MAY CONTAIN NUTS

CHRISTMAS DAY CHILDRENS MENU

£27.95 PER CHILD (UP TO 12 YEARS OLD)

STARTERS

Panko Prawns Served with Aioli

Mozzarella Sticks with
Tomato Sauce

Garlic Bread or Cheesy Garlic Bread

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, pigs in blankets, roast potatoes, Yorkshire pudding, sprouts, honey glazed parsnip & carrots, served with cranberry sauce & a rich gravy

Mini Chicken Skewers

Served with fries

10" Pizza

Margherita or pepperoni

Lamb Meatballs

In tomato sauce served with fries

DESSERTS

Chocolate Brownie

With vanilla ice cream

2 Scoops of Ice Cream

Vanilla, chocolate or strawberry

ALL DESSERTS MAY CONTAIN NUTS



ZEYTIN NEW YEAR'S EVE LIVE ENTERTAINMENT AND BELLY DANCER FROM 7PM TILL LATE

A LA CARTE MENU AVAILABLE ALL DAY!
FOR ALL NEW YEAR'S EVE RESERVATIONS AFTER 6PM
A £10 DEPOSIT PER PERSON WILL BE REQUIRED
(DEPOSIT WILL BE DEDUCTED FROM YOUR TOTAL BILL)

DRINKS PACKAGES

T&C'S - FOR ALL THE DRINKS PACKAGES
A PRE-ORDER AND FULL PAYMENT MUST BE PAID
1 WEEK PRIOR TO YOUR BOOKING DATE



2 Bottles of Prosecco for £45



2 Bottles of House Wine for £35



5x Bottles of Beers for £17.50
330ml Peroni / Corona



6x Mixed Shots for £18
Baby Guinness / Tequila Rose
Sambuca / Tequilla / Limoncello

TERMS AND CONDITIONS

For any Christmas, New Year's Eve booking or special requirements please call or email
T: 01925 65 45 83 E: bookings@zeytinwarrington.com

FESTIVE PARTIES

For any party of 8 or more during December orders must be taken from festive party menu.

To secure a booking a non-refundable £10 deposit per person is required.

ALL BOOKINGS WILL REQUIRE THE PRE-ORDERS FOR EACH PERSON TWO WEEKS PRIOR TO THE RESERVATION DATE

There will be a discretionary 10% service charge added to the bill (optional).

CHRISTMAS DAY

A non-refundable £10 deposit per person is required to secure your booking and full payment to be settled by the 12th December 2024.

For any booking made after the 12th December 2024 we will require full payment to secure your table.

For any special dietary requirements (including gluten free options) please contact us.

T: 01925 654583 E: bookings@zeytinwarrington.com

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zeytinwarrington.com

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