

Merry
Christmas
—happy new year—
2026



ZEYTIN FESTIVE DINNER MENU

FOR BOOKING OF 8 PEOPLE AND OVER MUST ORDER FROM FESTIVE
MENU SUNDAY-THURSDAY

2 COURSES £25.95 OR 3 COURSES £30.95

FRIDAY & SATURDAY 3 COURSES £43.95

Christmas Menu Available from 20th November 🌲

STARTERS

Prawn Cocktail Vol-Vent (CGF)

A crisp, flaky puff pastry case filled with juicy prawns and shredded lettuce in a classic Marie Rose sauce.

Zeytin Tapas Platter

A sharing selection featuring crispy muska börek, hummus, calamari, grilled sucuk, and smoky BBQ wings. Served with warm pitta bread.

Spanish Meatballs (CGF)

Oven-baked lamb meatballs in a rich, tangy tomato sauce, served with toasted ciabatta.

Classic Minestrone Soup (CGF)

A warming, hearty blend of seasonal vegetables in a rich, herb-infused tomato broth.

Creamy Garlic Mushrooms (CGF)(V)

Oven-baked mushrooms smothered in a rich, velvety garlic cream sauce, served with toasted ciabatta.

DESSERT

Traditional Christmas Pudding

A rich, fruit-filled festive classic served warm with a velvety vanilla custard sauce.

Sticky Toffee Pudding Square

A rich, moist date sponge square smothered in a warm, gooey toffee sauce, served with fresh cream or vanilla ice cream.

Gingerbread Cheesecake

A beautifully spiced, creamy baked cheesecake infused with seasonal ginger flavors on a crunchy biscuit base.

Rocky Road Cheesecake

An indulgent chocolate cheesecake topped with marshmallows, biscuit bits, and chocolate drizzle, served with smooth vanilla ice cream.

MAINS

Roast Turkey (CGF)

Succulent roast turkey served with a fluffy Yorkshire pudding, festive stuffing, crispy roast potatoes, and honey-glazed parsnips and carrots, all smothered in a rich gravy.

Prime 10oz Sirloin Steak

(£5 supplement)

A premium 10oz sirloin steak, cooked to your liking, accompanied by a rich Portobello mushroom, sweet cherry vine tomatoes, chips and a classic, warming peppercorn sauce.

Slow-Cooked Beef Short Rib

Succulent, tender beef short rib accompanied by golden roast potatoes, a selection of fresh seasonal vegetables, and a rich, deep gravy reduction.

Zeytin Mixed Grill (GF)(B)

(£5 supplement)

A grand selection of flame-grilled chicken fillet, tender lamb chops, donner kebab, mini adana kebab, and chicken wings. Served with a warm, tangy tomato sauce.

Chicken Shish Kebab (CGF)

Tender chargrilled pieces of marinated chicken, peppers & onion on a skewer served with fries, tortilla & Ezme & a roast garlic yoghurt dip

Tuscan Salmon

Pan-seared salmon fillet in a creamy garlic, cherry tomato, and spinach sauce. Served with crispy roast potatoes and tender asparagus spears.

Vegetarian Moussaka (V)

An oven-baked Mediterranean classic. Layers of tender aubergine, courgette, mushrooms, and peppers in a rich tomato sauce, topped with a creamy béchamel and melted cheese. Served with a fresh side salad.

ALL DESSERTS MAY CONTAIN NUTS GLUTEN FREE OR VEGAN DESSERTS OPTION AVAILABLE

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

ZEYTIN FESTIVE DINNER



ZEYTIN CHRISTMAS DAY



ZEYTIN CHRISTMAS DAY MENU

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

£89.95 PER ADULT £33.95 PER CHILD (UP TO 12 YEARS OLD)

STARTERS

Zeytin Xmas Platter (CGF)

hummus, grilled sucuk, halloumi, muska börek, tzatziki, and crispy panko prawns. Served with warm pita bread.

★ French Onion Soup (CGF)

A warming, slow-simmered onion soup served with a golden Gruyère-crusted bread crouton.

★ Roasted Tomato & Garlic Baked Brie (CGF)

Creamy, melted Brie cheese topped with slow-roasted cherry tomatoes and garlic, finished with fragrant herbs. Served warm with toasted bread.

Wild Mushroom Arancini (V)

Golden-fried wild mushroom risotto balls served on a rich tomato sauce, finished with aromatic truffle oil and shaved Parmesan cheese.

Individual Smoked Salmon Terrine (GF)

Luxurious, silky smoked salmon layered with a delicate, creamy herb cheese mousse, topped with a zesty lemon and caper dressing.

MAINS

Roast Turkey (CGF)

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

Lux Mix Roast Platter (CGF)

A slice of butter roasted Goosnargh turkey breast, succulent roast beef & rump of lamb, crispy thyme & garlic roast potatoes, pigs in blankets, honey glazed roasted carrots & parsnips, boiled sprouts, sage & onion stuffing, homemade Yorkshire pudding & rich gravy

10oz Ribeye Steak

Served with triple cooked chunky chips, Portobello mushroom, roast cherry tomatoes, garlic & thyme asparagus and a sauce of your choice: Pepercorn or sauce

Pepercorn Chicken (GF)

Charcoal chicken fillet with sauted garlic and chives button mushrooms, served with fries and pepercon sauce on the side

Beef Bourguignon (CGF)

Succulent chunks of beef, slow-simmered in a deep rich red wine and herb sauce with mushrooms and bacon. Served with smooth, buttery mashed potatoes.

Pan-Fried Sea Bass (GF)

Chargrilled skewers of cajon salmon, Montenegro marinated cod & garlic chilli king prawns. served with sauteed peppers, onion, tomatoes, spinach, new potatoes. finish with creamy dill & garlic sauce.

Melanzane alla Parmigiana (GF)

A comforting, traditional Italian bake featuring layers of tender fried aubergine, rich tomato sauce, fragrant fresh basil, melted mozzarella and a golden parmesan crust.

DESSERTS

Homemade Baklava (N)

sweet layers of pastry and nuts, served warm with creamy vanilla ice cream.

Affogato

Amaretto, Vanilla ice cream, Espresso coffee, Amaretti biscuit.

Classic New York Cheesecake

A rich and creamy baked cheesecake served on a sweet biscuit base.

Homemade Chocolate Brownie

Served with Vanilla Ice cream

ALL DESSERTS MAY CONTAIN NUTS GLUTEN FREE OR VEGAN DESSERTS OPTION AVAILABLE

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

CHRISTMAS DAY CHILDRENS MENU

£33.95 PER CHILD (UP TO 12 YEARS OLD)

STARTERS

BBQ Chicken Wings
Mozzarella Sticks with Ketchup

MAINS

Roast Turkey

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

Grill Lamb Meatballs

In tomato sauce served with fries

FishFingers

Served with fries

Mini Chicken Skewers

Chicken Goujons

Served with fries

Dessert

Homemade Chocolate Brownie

With vanilla icecream

2 Scoops of Ice Cream

Vanilla, chocolate or strawberry

ALL DESSERTS MAY CONTAIN NUTS GLUTEN FREE OR VEGAN DESSERTS OPTION AVAILABLE

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

ZEYTIN NEW YEAR'S EVE

A LACARTE MENU AVAILABLE ALL DAY!
FOR ALL NEW YEAR'S EVE RESERVATIONS AFTER 7PM A
£20 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 BEFORE TO YOUR BOOKING DATE



2 Bottles of Prosecco
for £50



2 Bottles of House
Wine for £40



5x Bottles of Beers for
£22.50
330ml Peroni / Corona



£29.95 Per Jug

Sarti Spritz / Campari Spritz
Traditional Sangria / Sex on the Beach
Aperol Spritz (Soda or Lemonade)
Limoncello Spritz (Soda or Lemonade)



6x Mixed Shots for £20
Baby Guinness /
Tequila Rose Sambuca
/ Tequilla / Limoncello



MONIKA ON NEW
YEARS EVE



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
PRIVATE AREA IS AVAILABLE FOR LARGE PARTY BOOKINGS**

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

CHRISTMAS DAY

A non-refundable £20 deposit per person is required to secure your booking
and full payment to be settled by the 7th December 2026.

For any booking made after the 8th December 2026 we will require full
payment to secure your table.

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

FESTIVE DINNER AND CHRISTMAS DINNER PRE-ORDER FORM IS AVAILABLE
ON OUR WEBSITE

**CHECK OUT OUR WEBSITE & FACEBOOK, & INSTAGRAM FOR ALL
OUR ENTERTAINMENT, EVENTS & OFFERS**

 **01925 654583**

 **bookings@zeytinwarrington.com**

 **www.zeytinwarrington.com**

22 Bridge St, Warrington WA1 2QW