

SAMPLE MENUS

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Breakfasts are Continental style: *a selection of breads and pastries, jams, yogurt, fruit and cereals, fruit juice teas and coffees.* At evening meals beer or wine is served, we allow for half a bottle of wine per person per night. Should extra wine or beer be required we are happy to go on a 'booze' run to the local supermarket and guests may purchase their own!

SUNDAY

Lunch

*White beans with hard boiled eggs olives in dressing Green salad, tomato salad. Bread.
Fresh fruit*

Dinner

*Mezze: Watercress in yogurt. Leeks in olive oil, beetroot dip, stuffed peppers and stuffed courgettes Salad.
Bread. Dried fruit compote with ginger and almonds. Lokum and Helva*

MONDAY

Lunch

Mezze: hummous, patlaca salata, kisir, white cheese and melon. Green salad. Bread.

Dinner

Ezme. lamb kofte, green bean and tomato casserole, chips salad. Rice pudding

TUESDAY

Lunch

Sigara borek, vine leaves fried aubergines and courgettes with yogurt bread and salad

Dinner

Mezze. Manti/marcana Green salad, Strawberries. Cream. Lokum and Helva

WEDNESDAY

Lunch

Stuffed artichokes with dill and beans. Carrot salad. Fried Halloumi, Pide. green salad

Dinner

Turkish soup. courgette patties, chick pea patties, salad. Turkish ice cream and fruit. Lokum and Helva

THURSDAY

Lunch

Mememem, grilled peppers, Turkish sausage, bread, salad.

Dinner

Lamb stuffed aubergines butterfly style. Pilaf with pine nuts. Semolina pudding fruit.

FRIDAY

Lunch

Spinach with chick peas and cumin. Rice, salad. Fresh stuffed figs with walnuts.

Dinner

Soup, Moussaka, sauté potatoes, green salad, Fruit of the day. Lokum, helva.

SATURDAY

Lunch

Bean stew with rice. Cicik. Salads.

Dinner

Chicken with aubergines and chick peas. Bulgar wheat with sautéed almonds. Broccoli. Baklava and fresh fruit.

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