MIDPOINT

CHRISTMAS BY THE RIVER

FESTIVE

LA CARTE

Warm hospitality. Christmas magic.



MIDPOINT RESTAURANT

Gather together this Christmas

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FESTIVE LA CARTE

Seasonal favourites, made for your festive table

STARTER

Pomegranate Hummus Blossom 8.90

Creamy hummus with pomegranate seeds and olive oil.

Yo urtlu Kara Lahana 8.90

Creamy garlic yoghurt with kale, finished with a sprinkle of pomegranate seeds.

Amed Ezmesi 9.90

A rich blend of red and green peppers, spring onions, tomato and pepper pastes, with walnuts and mixed nuts for added crunch.

Patl can Ezme 9.90

Aubergine blended with red and green peppers, finished with walnuts for a delicate crunch.

Cranberry Halloumi Bites 9.90

CHEF S SPECIAL

Fried halloumi topped with pomegranate, served with a tangy cranberry dip.

Winter B rek Rolls 9.90

Golden filo rolls filled with creamy feta, served over rocket with a cranberry dipping sauce.

Grilled Garlic Mushrooms 9.90

Mushrooms saut ed in garlic butter and finished with herbs.

Garlic Prawns 10.90

Prawns saut ed in garlic butter, olive oil and herbs.

Calamari Rings 10.90

Lightly fried calamari with homemade tartar sauce and lemon.

DESSERT

San Sebastian Cheesecake 11.50

CHEF S SPECIAL

Homemade, beautifully creamy cheesecake with a caramelised top, served with homemade toffee sauce.

Havu Dilim Baklava 11.90

Traditional Turkish carrot-slice baklava layered with pistachios and crisp filo pastry, served with vanilla ice cream.

Baileys Tiramisu 11.50

Homemade tiramisu with a touch of Baileys, a creamy coffee indulgence for the festive season.

MAIN

Festive Lamb Chops 29.90

Charcoal-grilled lamb chops with asparagus, creamy homemade mashed potato and a drizzle of gravy.

Rosemary Chicken Shish 25.90

Marinated chicken cubes grilled to perfection, with rosemary potatoes and gravy on the side.

Festive Lamb Shank (ncik) 29.50

Slow-cooked lamb shank on buttery mashed potatoes with gravy.

Rosemary Lamb Shish 28.90

CHEF S SPECIAL

Tender chargrilled lamb cubes with rosemary potatoes and gravy on the side.

B chamel Salmon 28.90

Grilled salmon fillet with rosemary potatoes, carrots and creamy mushroom b chamel on the side.

Festive Aged Fillet Steak 35.90

32-day-aged fillet steak, sliced and served with asparagus and creamy mashed potato.

Vegetarian Moussaka (V) 19.90

Layers of aubergine, courgette, onions, red and green peppers and potato, with rich tomato sauce, creamy b chamel and melted cheese.

FESTIVE DRINKS

Homemade Mulled Wine 6.90

Gently simmered with winter spices and citrus.

Gulnara 14.90

Pomegranate, Tanqueray Gin, lychee liqueur, lemon and egg white, garnished with rose petals.

Holly Jolly Citrus 14.90

Captain Morgan Spiced Rum, Cointreau, passionfruit, orange and lime, over ice in a sugar-rimmed glass.

MIDPOINT CHRISTMAS FEAST

33.90 per person

Mixed Meze Mixed Grill Platter Homemade Mulled Wine

Fixed menu. No changes or substitutions.

(V) Vegetarian. A 12.5% service charge will be added to your bill.

Please inform our team of any dietary requirements, allergies or intolerances before ordering.