

HAVET FESTIVE MENU

For all parties of 8 or more

£35* per head or £40* per head with optional dessert

STARTER Mixed Meze Platter

MAIN COURSE 1 COMBO 2 SIDES

(make 1 choice from our Mangal OR Vegetarian section and add any 2 sides)

MANGAL

CHICKEN SHISH cubes of premium chicken breast

CHICKEN ADANA** finely chopped by hand, pure chicken breast, peppers and chillies and combined with a clever blend of spices and seasonings

CHICKEN THIGH SHISH chicken thighs, filleted and marinated in a garlic and mild chilli marinade, cooked on our Mangal with the skin left to retain the meats juiciness

CHICKEN WINGS coated in Havet's marinade,

SPICY CHICKEN SHISH strips of premium chicken breast marinated in Havet's own spicy sauce consisting of fiery chilli, onions and garlic

LAMB DÖNER made in house, fresh daily, master- fully crafted using prime cuts of lamb combined with herbs and spices to Havet's own recipe, cooked on an upright rotisserie

LAMB ADANA finely chopped by hand, pure lamb, peppers and chillies and combined with a clever blend of spices and seasonings

ŞEFTALI handmade Turkish Cypriot sausage made from ground lamb, finely chopped onion and parsley

ŞAŞLIK KEBAB thinly sliced aged lamb fillet, skewered together with slices of onion

SHISH KÖFTE pure lamb, minced in house, combined with onions, fresh peppers and parsley cooked on a flat skewer

LOKMA de-boned chine of lamb, cut from the high end of the rib bone, to produce a flavoursome medallions

KABURGA (LAMB RIBS) Juicy lamb ribs served on the bone

LAMB SHISH prime cuts of lamb neck fillet, the ultimate cut for Lamb Shish

LAMB CHOPS three tender best end chops, grilled to perfection

*HAVET PRIME CUTS £2.5 surcharge

WHY NOT ADD AN EXTRA SHISH FOR £12
(surcharges will apply)

VEGETARIAN

VEGETABLE SHISHv aubergines, peppers, courgettes, onions, and mushrooms, marinated in our blend of herbs and spices

VEGETABLE MOUSSAKAv layered carrots, potatoes, aubergines, courgettes, mixed peppers and onions in a tomato sauce, topped with a cheesy béchamel sauce.

VEGETABLE TAGINEv a slow cooked stew of baby potatoes, aubergines, carrots, onions, parsnips, peppers and chick peas, blended with traditional Harissa spices

SIDES

RICES

ŞEHRIYELIv traditional Turkish Baldo rice, flavoured with browned vermicelli

SWEET BULGURv fine bulgur, served cold with chopped spring onion, almonds, hazelnuts, walnuts, sweet peppers and dried blackcurrants

BULGURv cracked bulgur wheat

SPICY RICEv white rice cooked with peppers and chillies

BOILED RICEv unseasoned boiled white rice

SALADS

ÇOBANv chopped tomatoes, onions, cucumber, Charleston pepper and parsley dressed with pomegranate sauce

SEASONALv a trio of fresh mixed leaves, our sarma salad and carrot, dressed with olive oil, lemon juice and pomegranate sauce

SARMAv (Cabbage Salad) finely sliced red cabbage, white cabbage and onion dressed with extra virgin olive oil and a squeeze of lemon and vinegar

TRIPLE BEANv chickpeas, lentils, black eyed beans, cucumber, tomato, onion, Charleston pepper, olives and parsley, dressed with pomegranate sauce

MEDITERRANEANv chopped tomato, onion, mixed lettuce and parsley, topped with feta cheese, extra virgin olive oil and a squeeze of lemon

MIXED LEAFv lettuce leaves, rocket, watercress, baby spinach and dressed with Balsamic vinegar

OTHERS *Something different, sides that we feel compliment our food*

CHUNKY CHIPSv

FRIESv skinny fries with skin on

SWEET POTATO FRIESv

HAVET SMOKY FRIESv skin on fries, coated in a smoky spice

HELIM FRIESv served with our own unique dipping sauce

BATTERED ONION RINGSv

COLESLAWv a homemade blend of cabbage, onion, carrot, radish, mint and coriander in a rich mayonnaise

DESSERT

TRIO OF SWEET TREATS mince pie, chocolate fudge cake, banoffee pie

Whilst every effort is made to bring the food to the table promptly, our food is freshly prepared and cooked to order so please bear with us! We pride ourselves on the authenticity and quality of our food.

All dishes are prepared and cooked on site using the highest quality fresh ingredients available. All our meats are butchered on site away from other ingredients. * Surcharges apply for Havet Prime cuts

v Vegetarian dishes. v Vegan dishes. **Chicken Adana contains traces of lamb. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones.

Please consult your server for any information regarding allergies. A discretionary service charge of 10% will be added for parties of 6 or more. Subject to status all major credit cards are accepted. Cheques are not accepted. All prices are inclusive of VAT. © Copyright ATH Catering 2023