

HAVET FESTIVE MENU

for all parties of 8 or more

STARTER

HAVET Festive Meze Platter (a selection of cold and hot meze to share)

MAIN COURSE

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

£35 per person

OR

2 Combo 2 Side (make 2 choices from our Mangal section and add any 2 sides)

£45 per person

MANGAL

Fresh prime meats are sourced daily and prepared in house by our trained team of butchers to ensure you get the highest quality produce. They are then individually marinated using our unique recipes to give you a taste like no other. The meat is then skewered in house and cooked to perfection over the Mangal. Our meats are fresh, tender and have a unique flavour exclusive to Havet.

CHICKEN SHISH marinated cubes of premium chicken breast, served with Havet's Truffle Mayo

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

CHICKEN THIGH SHISH high quality chicken thighs, filleted and marinated with garlic and mild chilli, cooked with the skin left on, to retain the meats juiciness, served with Havet's Truffle Mayo

CHICKEN WINGS coated in Havet's own mild marinade, served with Havet's Smoky BBQ Sauce

SPICY CHICKEN SHISH strips of premium chicken breast marinated in Havet's own spicy sauce

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

SHISH KÖFTE pure lamb, minced in house, combined with onions, fresh peppers and parsley

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

HAVET CHOICE

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

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

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

KABURGA (LAMB RIBS) juicy lamb ribs served on the bone, served with Havet's Smoky BBQ Sauce

SPICY LAMB cuts of lamb sirloin, marinated in Havet's spicy sauce and skewered with Padron peppers, served with a fiery green chilli dipping sauce

NEW DISH

VEGETABLE SHISH^v aubergines, peppers, courgettes, onions and mushrooms, marinated in our blend of herbs and spices, served on a bed of tomato sauce

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

LAMB CHOPS three tender best end chops, grilled to perfection

HAVET PRIME CUTS £2.5 surcharge

All of our mangal section is portioned by weight per shish

VEGETARIAN

VEGETABLE MOUSSAKA^v layered carrots, potatoes, aubergines, courgettes, mixed peppers and onions in a tomato sauce, topped with our unique béchamel sauce. Served with 2 sides of your choice

VEGETABLE TAGINE^{v^v} a slow cooked stew of baby potatoes, aubergines, carrots, onions, parsnips, peppers and chick peas, blended with harissa spices. Served with 2 sides of your choice

SIDES

SALADS

ÇOBAN^v chopped tomatoes, onions, cucumber, Charleston pepper and parsley

SEASONAL^{v^v} a trio of fresh mixed leaves, our cabbage salad and carrot

CABBAGE SALAD^v red cabbage, white cabbage and onion dressed with extra virgin olive oil, a squeeze of lemon and vinegar

MEDITERRANEAN^v cherry tomato, onion, mixed leaves and parsley, extra virgin olive oil and a squeeze of lemon

MIXED LEAF^{v^v} lettuce leaves, rocket, watercress and baby spinach, dressed with balsamic vinegar

ONION SALAD^v red and white onion, parsley and sumac

RICE

ŞEHRIYELI^v traditional Turkish Baldo rice, flavoured with browned vermicelli

SWEET BULGUR^{v^v} fine bulgur, served cold with chopped spring onion, almonds, hazelnuts, walnuts, sweet peppers and dried blackcurrants

BULGUR^v cracked bulgur wheat

SPICY RICE^{v^v} white rice cooked with peppers and chillies

BOILED RICE^{v^v} unseasoned boiled white rice

FRIES

CHUNKY CHIPS^{v^v}

FRIES^{v^v} skin on fries

SWEET POTATO WEDGES^{v^v}

SMOKY FRIES^{v^v} skin on fries, Havet's smoky spice

HELM FRIES^v served with our own unique dipping sauce

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

CREAMY ROOT MASH^v a creamy blend of potato, parsnip and carrot

NEW DISH

COLESLAW^v a homemade blend of cabbage, onion, carrot, radish, mint and coriander in a rich mayonnaise

MUSHROOMS^v trio of mushrooms pan fried in garlic butter

TRUFFLE MAC'N'CHEESE^v macaroni in a rich truffle béchamel sauce, topped with mozzarella, cheddar, parmesan and crunchy breadcrumb, baked in the oven

NEW DISH

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. ^v Vegetarian dishes. ^{v^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. All of the service charge payment, after taxes, is given to our team in the service and the kitchen as an incentive to deliver above and beyond quality and service. Unfortunately, cheques are not accepted. All prices are inclusive of VAT. © Copyright ATH Catering 2024



Scan for allergens



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HAVET

Wishing All Our Customers a

Merry Christmas