Cappadocia Matton presents a..





Borek/Falafel Platter (v) c g s e d

Delicately rolled deep fried filo pastries stuffed with feta cheese & dill (borek). Deep fried combination of crushed chickpeas, broad beans tossed with fresh herbs (falafel). Served with fresh salad.

Mini Prawns Skewers f d so n

Grilled mini prawns skewers topped with teriyaki, double cream, paprika butter sauce and crushed peanuts. Served with fresh rocket salad and piece of lemon..

Manca/Cacik/Hummus Platter (v) d s

Charcoal Grilled red/yellow/green peppers finely chopped, mixed with garlic, extra Virgin Olive oil with small amount of lemon flavours & herbs (Manca). Diced cucumbers mixed with creamy Turkish yoghurt, fresh dill, olive oil and hint of garlic (Cacik). Blended chickpeas with Tahini paste, garlic, lemon and Olive oil (Humus).

Sucuk/Hellim Platter d

Skewered grilled Turkish sausages and grilled halloumi cheese (Cheese from Cyprus). Served with fresh seasonal salad, cherry tomato and slice of Charleston pepper.

Salad with Cheese (v)

Diced fresh tomatoes, cucumbers, onion, green peppers topped with Extra Virgin Olive Oil, lemon juice & sweet pepper flakes finished with Feta Cheese and fresh basil.

Cheese Garlic Bread (v) g d

Homemade bread, buttered with garlic and dill, topped with mozzarella cheese



Christmas Menu £33.95 per person.
Please choose one Appetiser and one main course.
The dessert platter is set.



For bookings please talk to our team member.

Book online: www.cappadociawalton.co.uk

or call 01932259881

* Mains *



Lamb/Chicken Combo Platter (v) c g s e d

Grilled chicken and lamb skewers served with fresh salad, grilled fresh tomato slice & rice

Pizza a La Turca d g

Stoned baked 12-inch Pizza topped with a salt and spice cured beef (Pastirma), Turkish sausages, button mushrooms, fresh cherry tomatoes & mozzarella cheese.

Cappa Vegetable Sauté (v) d c

Pan fried chopped mushrooms, courgette, carrots, peas, celery, red peppers and fresh tomatoes laid on creamy mashed potatoes, served with grilled Charleston pepper and fresh sliced tomato.

Grilled Sea Bream f g*

Half filleted grilled Sea Bream laid on pan fried Virgin Olive Oil asparagus, cherry tomatoes, basil, black and green olives & sautéed potatoes. Served with Fresh Baby Spinach salad.

Sirloin Steak d

Grilled thin Sirloin Steak served with peppercorn sauce and fries on the side.

Food Symbol key

(v): vegetarian/ d: diary/ d*: dairy optional/ c: celery/ c* celery optional/ g: gluten/ g* gluten optional/ n: nuts/ s: sesame/ f: fish/ so: soya/ e: egg.

Dessert platter

Turkish Baklava/ Sam Tatlisi & Italian Vanilla Ice

