

Private Dining Menu

£60 per person

TO START

POACHED LOBSTER, ATLANTIC PRAWNS & AVOCADO Ruby Red Grapefruit & Seafood Sauce (gf)

BAKED TIGER PRAWNS SUCUK & SCOTTISH SCALLOPS
Garlic & Herb Salsa

BEET ORANGE & GOATS CHEESE SALAD Pistachio & Citrus Vinaigrette (gf)

HALLOUMI DOLMA
Sweet Peppers Stuffed with Rice & Herbs Served with Mint Yogurt

MAINS

SKEW MEAT MIX GRILL
Mix Sis of Lamb & Chicken, Adana Kofte, Lamb Ribs, Rice & Salad

GRILLED SOUTH COAST DOVER SOLE
Cooked & Served on the Bone with Brown Shrimp and Baby Caper Brown Butter Sauce (gf)

PRIME SCOTCH BEEF FILLET SURF & TURF Lobster Tail, Watercress and Red Wine Jus (gf)

CHARGRILLED HALLOUMI SHISH Herbed Vegetables, Romesco Sauce (v)

DESSERTS

SKEWS HOMEMADE TRADITIONAL BAKLAVA Pistachio, Syrup and Vanilla Ice cream

BELGIAN CHOCOLATE TRUFFLE BRITTLE & ORANGE CREAM

SELECTION OF ICE-CREAM & SORBET (V)
Ice-Cream: Vanilla, Chocolate / Sorbet: Lemon, Raspberry