Entertainment Line-up

Live Music Fridays & Saturdays
throughout the month of December

18:30 - 21:30

GIMME! GIMME! GIMME! A HOGMANAY AT LAZ!

NYE PARTY

31ST DEC
8PM

£65.95

- SPECTACULAR LIVE ABBA TRIBUTE SHOW
- TRADITIONAL TURKISH DANCING
- 3 COURSE FESTIVE DINNER

Honey, honey, you don't want to miss this! Take a chance on Laz, to make your celebrations unforgettable!

*Book online via our website.
*Early booking is recommended.

LAZ TURKISH TAPAS

Laz
TURKISH TAPAS

FESTIVE MENU

27th November - 3rd January

12:00-16:00

(SUN-THURS) TWO-COURSE LUNCH: £27.95
(FRI-SAT) TWO-COURSE LUNCH: £31.95

16:00-22:30

(SUN-THURS) TWO-COURSE DINNER: £31.95
(FRI-SAT) TWO-COURSE DINNER: £35.95

ADD A THIRD COURSE FOR: £4.00

CHRISTMAS DAY

25TH DEC
KIDS UNDER 13 HALF PRICE

3 COURSES FOR

£65.95

Complimentary bread & dips for every table.

FESTIVE APERITIVO

CRANBERRY SPRITZ £9.95
Aperol · Prosecco · Splash of cranberry juice · Soda water

BELLINI £9.95
Your choice of Peach or Strawberry · Peach Schnapps · Prosecco · Fruit

STARTERS

POTATO & LEEK SOUP (v) (gf)
A smooth & comforting soup made with potatoes & leeks. Served with warm bread.

HAGGIS BON BONS
Crispy haggis bon bons served on creamy mashed potatoes, finished with a rich peppercorn sauce.

SALMON CORNET (gf)
Smoked salmon filled with baby prawns. Served with a sweet mango sauce.

GARLIC MUSHROOMS (v) (gf)
Sautéed mushrooms in a rich, velvety, garlic cream sauce.

TABBOULEH SALAD (v)
Bulgur wheat with peppers, red onion, fresh mint, dill & parsley. Dressed with olive oil & lemon.

KARIDES TAVA (gf)
King prawns cooked in a rich tomato sauce with fresh dill, lemon, olive oil & a touch of spice.

PAÇANGA BÖREĞI
Crispy Turkish pastry filled with pastrami & mixed peppers, delicately seasoned with spices.

FALAFEL (v) (gf)
Golden falafel served over smooth, creamy hummus.

ON THE SIDE

CHIPS	£4.75	PEPPERS & ONIONS	£4.95
CAJUN CHIPS	£4.95	TOMATO & MUSHROOM	£4.95
RICE / MASH	£4.50	MIXED LEAF SALAD	£4.50
ONION RINGS	£4.50	CRANBERRY SAUCE	£2.75
BASKET OF BREAD	£3.50	BBQ/Garlic/Chilli Dip	£1.95

(v) - vegetarian (gf) - gluten free

Please inform your waiter about any allergies or intolerances

MAIN COURSES

CLASSIC TURKEY
Roast turkey with rich gravy, seasonal vegetables, roast potatoes & Yorkshire pudding.

LAMB GÜVEÇ (gf)
Oven-cooked lamb with aubergine, onion, garlic & tomato. Served with rice, salad & Halep sauce.

450G T-BONE STEAK
Grilled T-bone steak with Diane sauce, seasonal vegetables & golden chips. (+£7.95)

MONKFISH GRILL (gf)
Tender grilled monkfish. Served with seasonal vegetables & golden chips. (+£2.95)

ADANA KEBAB (gf)
Perfectly seasoned minced lamb skewers, grilled over charcoal. With rice & salad.

IMAM BAYILDI (v) (gf)
Roasted aubergine with a medley of vegetables, currants & pine nuts. Served with rice & salad.

TAVUK DOLMA (gf)
Chicken breast stuffed with peppers, onion, mushroom, mozzarella & topped with tomato sauce. Served with rice, salad & creamy spinach.

TURKISH PIDE (v)
Stone-baked Turkish pizza. Choose from chicken, diced lamb, cheese, sucuk or vegetarian.

LAMB SHANK
Slow-cooked lamb shank in a rich tomato & herb sauce with potato. Served with rice & salad.

SEBZELI MUSAKKA (v) (gf)
Layers of aubergine & potato in a spicy tomato sauce, topped with creamy bechamel.

DESSERTS

RHUBARB PIE (v)
With a sweet, tangy filling & creamy custard.

BAKLAVA (v)
Layered pastry with pistachios & syrup.

PROFITEROLES (v)
Pastry spheres stuffed with cream & covered in chocolate.

SÜTLAÇ (v) (gf)
Traditional Turkish rice pudding. Baked to a caramelised finish.