



MISYA

MISYA PRESENTS...

CHRISTMAS DAY MENU

WITH A TURKISH TWIST

FRIDAY 25TH DECEMBER 2026



STARTERS

2 COURSES - £49.95

3 COURSES - £54.95

HALLOUMI V GF

grilled halloumi served with cranberry sauce

CIGAR ROLL

filo pastry filled with spinach & cheese, coated with sesame seeds, served with cranberry sauce

CHICKEN LIVER SHISH

chicken liver on skewer, coated & deepfried, served with aioli sauce

CALAMARI

deepfried calamari, served with aioli sauce

FALAFEL V GF

served on spicy humus & drizzled with tahini sauce

SMOKED SALMON

served with cream cheese & ciabatta

BEEF SAUSAGES GF

mediterranean beef sausages cooked in red wine sauce



MAINS

BEEF SHISH GFA

Chargrilled beef chunks served with roast potato, sprouts, carrots, peas & gravy sauce

TURKEY SHISH GFA

Chargrilled Turkey chunks served with roast potato, sprouts, carrots, peas & gravy sauce

LAMB FILLET GFA

Chargrilled Lamb fillet served with roast potato, sprouts, carrots, peas & gravy sauce

SEABASS FILLET GF

Chargrilled Seabass Fillet served with roast potato, sprouts, carrots & peas

VEGETARIAN MOUSAKKA V

Aubergine, potatoes & green peppers covered with cheesy béchamel sauce served with roast potato, sprouts, carrots & peas

STUFFED CHICKEN

Chicken breast stuffed with spinach, mozzarella & mix peppers, served with roast potato, sprouts, carrots & peas



BAKLAVA

served with custard

DESSERTS

CHOCOLATE BROWNIE

served with ice-cream

APPLE PIE

served with custard

STICKY TOFFEE PUDDING

served with ice-cream & drizzled with toffee sauce

CREME BRULEE GF

BEFORE ORDERING YOUR FOOD & DRINK, PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ALLERGIES OR WANT TO KNOW MORE ABOUT THE INGREDIENTS. THE MAJORITY OF OUR DISHES ARE GLUTEN-FREE, BUT PLEASE DOUBLE-CHECK WITH OUR STAFF IF YOU HAVE ANY CONCERNS ABOUT ANY TYPE OF CONTAMINATION.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

GF - GLUTEN FREE

V - VEGETARIAN

VE - VEGAN

GFA - GLUTEN-FREE AVAILABLE