



La Banq Christmas Menu

Celebrate the festive season with our special
two or three course menu



 labanq_restaurant

www.labanqrestaurants.com

ALLERGEN INFORMATION NOTICE

Please be aware that certain items on our menu may contain nuts, gluten, seeds, and other allergens. As our kitchen handles these ingredients, there is a possibility of cross contamination, leading to trace amounts of allergens in any dish we serve. We acknowledge the serious risks posed to individuals with severe allergies. Kindly consult a member of our team for assistance in selecting an alternative option. If you have a food allergy, we kindly request that you inform us.

Vg- Vegan V- Vegetarian (contains dairy)



Christmas

MENU

COMPLIMENTARY DIPS AND BREAD, PLUS A SURPRISE CHRISTMAS CRACKER
AND A CHOICE OF PROSECCO, HOUSE RED, WHITE OR ROSÉ WINE OR BEER
£49.90 FOR TWO COURSES | £54.90 FOR THREE COURSES

Starters

Cold Mixed Meze v

Hummus, cacik, kisir & babaganoush

Sigara Boregi v

Feta & cheddar cheese pastry roll with spinach

Creamy Mushrooms v

Creamy garlic button mushrooms
topped with cheese

Falafel vg

Fried chickpea patties served with hummus

Halloumi v

Grilled halloumi cheese served with
charred onions

Hummus Kavurma

Sautéed lamb on hummus

Calamari

Crispy fried calamari, served with
tartare sauce

Kofte

Grilled lamb kofte with tomato sauce
and fresh herbs

BBQ Wings

Grilled marinated chicken wings, served
with buffalo sauce

Mains

All mains are served with salad. Rice is also served to the table for sharing.

Chicken Shish

Marinated cubes of chicken, grilled on skewers

Lamb Shish

Marinated cubes of lamb, grilled on skewers

Lamb Chops

Marinated lamb chops, grilled on skewers

Sarma Beyti

Minced chicken or lamb wrapped in lavash
bread, topped with yoghurt, tomato sauce
& melted butter

Chicken A La Cream

Chicken breast, garlic and mushrooms
cooked in a cream sauce, served with rice

Grilled Mixed Seafood

Salmon, monkfish, swordfish, prawns
with onions & peppers. Served with
salad & garlic butter sauce

Moussaka

Lamb or vegetable v Moussaka
served with salad

Vegetarian Kebab vg

Vegetables grilled on skewers, served
with tomato sauce & salad

Izmir Kofte

Aegean-style lamb kofte served with
rice, roasted potatoes, tomato and
peppers in a traditional tomato sauce.

Desserts

Crème Brûlée

San Sebastian Cheesecake

Ice Cream / Sorbet