



UNIQUE

BAR & GRILL



# FESTIVE MENU

2 COURSE £31

3 COURSE £35

TO BEGIN

Pre-Order Only

## PISTACHIO HUMMUS GF

Warm and creamy hummus blended with roasted pistachios, offering a unique nutty flavor, served with buttered sweet chili sauce and olives for a perfect hint of spice.

## DUCK & ORANGE LIVER PÂTÉ GF

A rich and smooth duck liver pâté enhanced with the bright citrus notes of orange, served alongside festive chestnuts and a fig chutney for a delightful balance of sweet and savory flavors

## CHRISTMAS CITRUS CALAMARI

Crispy fried squid served with a refreshing lemon-ginger aioli, perfectly balancing bright citrus flavors with a hint of warmth

## GOLDEN-CRUSTED PRAWNS

Delicately fried prawns with a golden, crispy crust, served with alongside a sweet chilli dip for perfect blend of crunch and tangy sweetness. An alagans starter to begin your Christmas feast

GF

## THE MAIN EVENT

### TRADITIONAL TURKEY DINNER

Juicy roast turkey, infused with festive flavors, served with a medley of traditional vegetables, rich gravy, and a side of vibrant cranberry relish. Carefully prepared to elevate the holiday experience with an unforgettable blend of tastes and textures.

### RIB-EYE STEAK CAFÉ DE PARIS SAUCE

Succulent rib eye steak, grilled to perfection, topped with a luscious Café de Paris butter sauce that bursts with rich herbs and spices, served alongside crispy French fries. A sophisticated main course that brings classic flavors with a unique twist.

### CHARCOAL-GRILLED TUNA STEAK GF

Expertly seared over a charcoal grill for an unmatched smoky flavor, paired with a vibrant beetroot risotto that adds a rich, earthy sweetness. This unique main course combines the distinctive taste of charcoal grilling with the bold flavors of beetroot, creating a truly memorable and exclusive dining experience.

### MIX GRILL

GF option

A delicious combination of tender grilled chicken and succulent lamb cubes, seasoned and char-grilled to perfection. Served with savory vegetable rice and a refreshing Tablacı salad for a complete and satisfying meal.

### CHICKEN SHISH GF option

Tender chicken cubes, marinated and grilled to juicy perfection, served with a flavorful vegetable rice and refreshing Tablacı salad. A vibrant dish that offers a perfect balance of smokiness, freshness, and hearty flavors

### TAGLIATELLE PASTA WITH CHESTNUT & SAGE CREAM SAUCE GF -VG

Fresh tagliatelle pasta tossed in a luxurious chestnut cream sauce with hints of sage and white wine, finished with a sprinkle of grated Parmesan. Topped with crispy sage leaves and lemon zest for a festive twist that embodies the warm, comforting flavors of the season

## DESSERT

**BRIOCHE & ORANGE BREAD & BUTTER PUDDING VG**  
with honeycomb ice cream

**TRADITIONAL CHIRSTMAS PUDDING GF/VG**  
with brandy sauce

GF GLUTEN FREE - VG VEGETARIAN - V VEGAN

[www.uniquerestaurant.co.uk](http://www.uniquerestaurant.co.uk)  
CODICOTE

