



## NEW YEAR'S EVE MENU

8.00 p.m. - 4.00 a.m.

*The Armenian Taverna has prepared a special 4-course meal to help you enjoy New Year's Eve with us, for only £64.95 per person, which includes a glass of Armenian bubbly on arrival*

### COLD STARTERS

#### ARMENIAN PLATE

*Basturma, cheese, greens and pickles*

#### OLIVIE

*A mixture of boiled potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley & dill*

#### VINEGRET

*Stemmed and diced vegetables (beetroot, potato, carrot), chopped onions and gherkins*

#### KHOLODETS

*Chicken & beef in jelly broth with garlic & bay leaves served cold with horseradish or mustard*

#### SELODKA POD SHUBOY

*Salted herring garnished with layers of cooked, shredded vegetables, olive oil eggs covered with mayonnaise*

### HOT STARTERS

*(Please select one of hot starters)*

#### DOLMA

*Vine leaves stuffed with minced beef and mixed with rice, onion & herbs*

#### MEAT BLINI

*Fried Ground beef with saute and seasoned with herbs and rolled in pancake*

#### MUSHROOM BLINI

*Fried, chopped mushrooms & onion wrapped in pancake*

#### TCOVAJIN UTESNER

*Calamari, scallops, king prawns cooked in garlic butter and fresh herbs*

#### ARARAT PIE

*Deep fried savoury pastries filled with minced lamb, parsley, nutmeg & egg*

### MAIN COURSE

*(Please select one of Main courses)*

#### MIXED KHOROVADZ

*Charcoal grilled lamb chops, chicken and pork, garnished with vegetables*

#### GARAN MATER

*Lamb chops cooked in pomegranate sauce, herbs - served with mashed potatoes*

#### TAPAKAC CHUT

*Pan-fried marinated baby chicken - served with mashed potatoes*

#### TAVARY KHASHLAMA

*Beef ribs slow cooked with vegetables and herbs & served with mashed potatoes*

#### SEA BAS

*Whole sea bass steam cooked with herbs*

### DESSERT & COFFEE

*Napoleon, Baklava, yogurt with preserves or honey*

*There will be a discretionary 10% service charge added to your bill.  
Allergy advice - Please ask your waiter for more information.*