



How to book?

Contact us in person, by telephone, or via email. Our event team will be delighted to book your Christmas party and answer any queries you may have.

Festive menus are available from 26 November to 24 December.

Deposits

We do require a £10 pp deposit to be paid at your earliest convenience to secure the booking. This can be paid over the phone by debit or credit card and will be deducted from the final bill.

Pre-book

We ask that all parties order before they dine. Pre-order forms must be sent to the info@kassap.co.uk at least 3 days before your meal.

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed and we cannot guarantee the complete absence of allergens in our dishes. Detailed allergen information is available upon request.

A discretionary service charge will be added to your bill.



kassap.co.uk



FESTIVE MENU 2026

APPETISERS

MARINATED OLIVES 	4.00	GARLIC BREAD 	6.50	SMOKED ALMONDS   	4.00
HUMMUS 	6.00	GRILLED SAUTÉED BREAD 	5.00	HALLOUMI FRIES 	5.75
<i>With grilled bread</i>		<i>With mozzarella</i>		<i>With sea salt</i>	
		<i>With butter</i>		<i>With honey and sweet chilli</i>	

STARTERS

BEEF CARPACCIO

Rocket, aged balsamic, cherry tomato, parmesan *(£3 supplement)*

CHICKEN LIVER PATE

Smooth Chicken Liver Pate in Burgundy served with red onion chutney and sautéed bread

BOREK

Spinach & feta cheese wrapped in a crispy filo pastry roll served with chilli jam

GARLIC MUSHROOMS

Sourdough bread, kale, truffle cream
(Vegan option available)

CHICKEN SKEWERS

Grilled chicken breast, tortilla, tomato, onion, rocket, tzatziki

CRISPY CALAMARI

With wakame and aioli

CHEESY MEATBALLS

Grilled beef and lamb meatballs served with homemade tomato and demi-glace sauce

KING PRAWN PIL PIL

King prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

SIDES

- PARMESAN & TRUFFLE CHIPS | £5.95
- GRILLED ASPARAGUS | £4.50
- TENDERSTEM BROCCOLI | £4.95
- CRUSHED POTATOES | £4.50
- GREEK SALAD | £6.50
- MAPLE GLAZED HERITAGE CARROTS | £4.95
- PAN FRIED MUSHROOM | £4.75
- CREAMED SPINACH | £4.75
- ROCKET & PARMESAN SALAD | £5.00



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There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team

26 November - 24 December

LUNCH 12 to 4pm

2 courses £29.95

3 courses £33.95

DINNER 4 to 10pm

2 courses £32.95

3 courses £37.95

MAINS

SIRLOIN STEAK 250g

A delicate flavour with a firmer texture. Served with chips and peppercorn sauce *(£4 supplement)*

ROAST TURKEY

Sage and apricot roast potatoes, honey roasted carrots and parsnips, shredded Brussels sprouts, roasting gravy & cranberry sauce

BACK TO BACK 250g

Angus beef Sirloin and lamb steak served with chips

PESTO COATED ROAST CHICKEN BREAST

With pomme purée, asparagus, and wild mushroom & truffle cream sauce

THE ULTIMATE AUSTRALIAN WAGYU BURGER

100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, pickles, house burger sauce and chips

FILET MIGNON 250g *(£7 supplement)*

Delicate marbled throughtout for full bodied flavour. Served with chips and peppercorn sauce

GRILLED SALMON

Char-grilled wild salmon served with grilled asparagus and sweet potato puree, slices of lemon

HALLOUMI TACO

Grilled halloumi, courgette, tortilla, tomato sauce, cheese sauce, sweet potato purée

WILD MUSHROOM MOUSSAKA

Courgette, aubergine, wild mushroom and potato baked in the oven with béchamel & tomato sauce, grated mozzarella cheese topping, served with greek salad
(Vegan option available)

SWORDFISH, *(£5 supplement)*

KING PRAWN & OCTOPUS

Grilled swordfish & pan seared king prawns and octopus cooked in tomato sauce, served with truffle mash

TOMAHAWK 500g *(£19 supplement)*

Renowned for its flavour, with generous marbling throughout, tender with superb flavour. Served with chips and peppercon sauce

DESSERTS



CHRISTMAS PUDDING

Served with custard

CRÈME BRÛLÉE

French classic. Freshly made by our chefs every day.

APPLE CRUMBLE

Traditional apple crumble with cinnamon, served warm with smooth custard

STICKY TOFFEE PUDDING

Warm date sponge pudding, toffee sauce & vanilla ice cream

CHEESECAKE

NUTELLA or LEMON

Creamy and dreamy cheesecake served with vanilla ice cream

CHESHIRE FARM ICE CREAM & SORBET

 *Ice Cream* - Vanilla, Chocolate, Strawberry or honey comb

 *Sorbet* - Sicilian lemon, raspberry or mango

