

CHRISTMAS MENU 1

≈ STARTERS ≈

- RED LENTIL SOUP:** with mixed herbs & topped with croutons
- HUMOUS:** with basil & tomatoes served with warm pita bread
- HAZELNUT CRUSTED GOATS CHEESE:** served on a roasted red onion, roasted tomato & rocket salad
- DEEP FRIED BRIE CHEESE:** brie served with fresh strawberry sauce & mixed leaves
- MARQUESS (LAMB) SAUSAGES:** char-grilled and served with minted yogurt and mixed leaves
- SMOKED CHICKEN & AVOCADO SALAD:** with olive oil & fresh basil dressing
- CHAR-GRILLED KOFTE:** with tomatoes, red onions & rice served with homemade chilli sauce
- CHAR-GRILLED FRESH CALAMARI:** with cayenne chillies served on bed of wild rocket salad
- DEEP FRIED BLANCHED WHITEBAIT:** served with mixed leaves & aioli dip
- CHAR-GRILLED MARINATED SARDINES:** served with mixed leaves

≈ MAIN COURSES ≈

- FRESH TURKEY:** served with all the traditional trimmings & cranberry sauce
- MARINATED & GRILLED BREAST OF CHICKEN:** with rice or chips of your choice & mixed salad
- CHAR-GRILLED FILLET OF LAMB:** served with basmati rice & grilled mixed vegetables
- GREEK STYLE MEAT MOUSAKKA:** layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with minced meat and béchamel served with mixed salad & basmati rice
- CHAR-GRILLED FRESH SEA BREAM:** drizzled with virgin olive oil served with Romanian Lettuce, rocket & cherry tomato salad & marinated new potatoes
- FILLET OF SALMON:** served with new potatoes & fresh mixed vegetables and aioli dip
- VEGETARIAN PEPPER DOLMA (V):** stuffed with toasted pine kernels, aromatic rice & black currents served with homemade yoghurt, mixed salad & specially prepared tomato sauce
- FILLO PARCELS (V):** filled with spinach and feta cheese served with dressed leaves & sour cream & topped with shaved parmesan
- STUFFED ROASTED AUBERGINE (V):** stuffed with Mediterranean vegetables, topped with melted mozzarella served with mixed salad & basmati rice.

≈ DESSERTS ≈

- CHRISTMAS PUDDING**
- MIXED FRUIT CRÉME BRÛLÉE**
- HOMEMADE BAKLAVA**
- HOMEMADE APRICOT, APPLE & ALMOND CRUMBLE:** with custard
- HANKY PANKY CHOCOLATE CAKE:** served with fresh cream
- BANOFFEE PIE:** topped with fresh bananas and toffee sauce
- PROFITEROLES SCURO:** served with fresh cream
- PECAN PIE:** served with fresh cream
- SELECTION OF ICE CREAMS OR SORBETS**

LUNCH 20.95 or DINNER 22.95

ALL PRICES ARE VAT INCLUSIVE
SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL
minimum credit or debit card charge £10.00
Please inform us if you have a food allergy.
Menus, pricing and content may be subject to change without notice.