

MOTHERS DAY MENU

≈ STARTERS ≈

- Freshly Made Lentil Soup (v):** served with toasted bread
- Humous (v):** with basil, tomatoes served with pitta bread
- Tzatziki (v):** homemade creamy yogurt with cucumber, garlic & mint drizzled olive oil
- Deep Fried Trio Cheeses (v):** with fresh cranberry jelly & mixed leaves
- Filo Parcels (v):** filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
- Hazelnut Crusted Goats Cheese (v):** served on a roasted red onion, roasted tomato & rocket salad
- Char-Grilled Lamb Sausages & Halloumi:** served with grilled cherry tomatoes & mixed leaves
- Char-Grilled Lamb Kofte:** with tomatoes, red onions & rice served with homemade chilli sauce
- Char-Grilled Chicken Wings:** with tomatoes & red onions & rice served with homemade chilli sauce
- Smoked Chicken & Avocado:** served with mixed leaves salad with virgin olive oil dressing
- Deep Fried Blanched Whitebait:** served with mixed leaves & aioli dip
- Sauteed King Prawns:** with spring onion sauce served with basmati rice

≈ MAIN COURSES ≈

- Traditional Roast (Chicken, Lamb, Beef):** served with all the traditional trimmings, Yorkshire pudding & appropriate sauces
- Mousakka (v):** layers of potatoes, aubergines, courgettas, peppers, carrots & fetta cheese topped with béchamel sauce served with tomato sauce, rice & mixed leave salad
- Roasted Stuffed Aubergine (v):** stuffed with Mediterranean vegetables, melted mozzarella served with mixed leaves & rice
- Pepper Dolma (v):** stuffed with toasted pine kernels, aromatic rice & black currents served with homemade yogurt, specially prepared tomato sauce & mix leaves
- Filo Parcels (v):** filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
- Grilled Chicken:** served with feta cheese & avocado salad and also served with seasoned curly fries
- Pan Fried Supreme of Chicken:** white wine, sun dried tomato mushroom, baby spinach & cream sauce served with frites
- Roasted Knucle of Lamb (Kleftico):** cooked in its own juice served on bed of mash potatoes
- Char – Grilled Fillet of Lamb:** served with roasted Mediterranean vegetables, red wine sauce & seasoned roasted potatoes
- Traditional Moussakka:** layers of potatoes, courgettes, aubergines & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad
- Grilled Fillet of Salmon:** served with fresh mix vegetables, new potatoes & parsley, lemon and butter sauce
- Char-Grilled Marinated Fillet of Sea Bass:** served with rocket, tomato & red onion salad & sautéed new potatoes and drizzled with olive oil & basil sauce

≈ Dessert Menu ≈

Homemade Pistachio Baklava

Mixed Fresh Fruit Cream Brulee

Tiramisu Vaschette: served with fresh cream

Homemade Apricot, Apple & Almond Crumble: with vanilla ice cream or custard

Pecan Pie: with fresh cream or custard

Banoffi Pie: topped with fresh bananas and toffee sauce

Profiteroles Scuro: soft choux pastry filled with cream, covered with chocolate served with fresh cream

New York Style Plain Baked Cheese Cake: with wild strawberry & blueberry sauce served with fresh cream

Chocolate Brownie: served with dairy ice cream

Hanky Panky Chocolate Cake: served with fresh cream

Selection of Ice Creams or Sorbets

2 Course: 19.95 – 3 Course 24.95

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.