CHRISTMAS MENU 2

≈ STARTERS ≈

RED LENTIL SOUP: with mixed herbs & topped with croutons
HUMOUS: with basil & tomatoes served with warm pita bread

DEEP FRIED TRIO CHEESES: brie, mozzarella & camembert served with cranberry sauce & mixed leaves

CHAR-GRILLED HALLOUMI SALAD: with tomatoes, cucumbers, mixed olives, mixed leaves and virgin olive

dressing

GRILLED MARINATED CHICKEN WINGS: with tomatoes, red onion served with rice and chilli sauces 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 SAUTEED KING PRAWNS: with spring onions, tomatoes, garlic & fresh lemon juice served with rice

≈ MAIN COURSES ≈

FRESH TURKEY: served with all the traditional trimmings & cranberry sauce

PAN FRIED CHICKEN: with white wine, sun dried tomato, baby spinach, mushrooms & cream sauce served with

frites

FILLET OF LAMB WITH OREGANO: served on bed of Mediterranean vegetables, seasoned roasted potatoes & rosemary jus

ROASTED KNUCLE OF LAMB (KLEFTICO): cooked in its own juice served on bed of creamy mash potato SPINACH WRAPS: Spinach & melted cheddar cheese wrapped in pancakes served with homemade tomato sauce & topped with melted mozzarella

VEGETARIAN MOUSAKKA: layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with feta cheese and béchamel served with mixed salad & basmati rice

CHAR-GRILLED MARINATED FILLET OF SEA BASS: served with Romanian lettuce, red onion, cherry tomatoes salad & new potatoes and drizzled with olive oil & basil sauce

SAFOOD CASSEROLE: calamari, mussels, king prawns, baby prawns, salmon fish cooked in a earthenware dish with tomatoes & vegetables topped with melted mozzarella & cheddar served with 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

PECAN PIE: served with fresh cream
TRADITIONAL CHEESE CAKE
WARM CHOCOLATE BROWNIE: served with ice cream
SELECTION OF ICE CREAMS OR SORBETS

PROFITEROLES SCURO: served with fresh cream

LUNCH 22.95 or DINNER 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.