

Valentines Menu

≈ STARTERS ≈

- HUMOUS (v):** with basil & tomatoes served with pitta bread
- WARM GOATS CHEESE (v):** with hazelnut crust on a bed of rocket salad with roasted red onion
- SMOKED CHICKEN & AVOCADO SALAD:** with virgin olive oil dressing
- CHAR- GRILLED MEDITERRANEAN KOFTE (minced lamb with herbs):** with fresh leaves, tomatoes & basmati rice served with homemade chilli sauce
- DEEP FRIED WHITEBAIT:** served with on bed of mix leaves & aioli dip
- TZATZIKI (v):** homemade creamy yogurt with cucumber, garlic & mint drizzled olive oil
- FILO PARCELS (v):** filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
- GARLIC STUFFED MUSHROOM (v):** filled with melted mozzarella cheese
- MARINATED CHICKEN WINGS:** served with tomatoes, red onions, basmati rice & homemade chilli sauce

≈ MAIN COURSES ≈

- MARINATED & CHAR- GRILLED BREAST OF CHICKEN:** with basmati rice & mixed salad served with chilli sauce
- TAGLIATELLE CHICKEN:** with white wine, mushrooms, rocket & cream sauce
- CHAR- GRILLED FILLET OF LAMB:** served with basmati rice, chilli sauce & mixed salad
- TRADITIONAL MOUSSAKKA:** layers of potatoes, courgettes, aubergines & mince meat with bechamel sauce served with fresh tomato sauce, rice & mix salad
- SEAFOOD CASSEROLE:** calamari, king prawns, mussels & salmon cooked in earthenware dish with fresh onion, peppers & tomatoes served with basmati rice
- CHAR- GRILLED FILLET OF SALMON:** served with creamy mash & fresh vegetables
- VEGETARIAN PEPPER DOLMA (V):** stuffed with toasted pine kernels, aromatic rice & black currents served with homemade yoghurt, mixed salad & specially prepared tomato sauce
- FILO 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 ≈

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

3 course 26.95

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.