

2025

CHRISTMAS DAY MENU

STARTERS

RED LENTIL SOUP

with mixed herbs & topped with croutons

HUMOUS

homemade creamy humous served with pita bread

HAZELNUT CRUSTED GOATS CHEESE

served on a roasted red onion, roasted tomato & rocket salad

CHAR-GRILLED HALLOUMI SALAD

with tomatoes, cucumbers, mixed olives, mixed leaves and virgin olive oil

DEEP FRIED TRIO CHEESES

brie, camembert & mozzarella served with fresh cranberry sauce & mixed leaves

CHARGRILLED MARQUESS SAUSAGES

char-grilled and served with minted yogurt and mixed leaves

CHAR-GRILLED MEDITERRANEAN KOFTE

with tomatoes, red onions & rice served with homemade chilli sauce

CHAR-GRILLED MARINATED CHICKEN WINGS

with tomatoes, red onions & rice served with homemade chilli sauce

SMOKED CHICKEN & AVOCADO SALAD

with virgin olive oil & fresh basil dressing

DEEP FRIED CALAMARI

served with mixed leaves & aioli dip

SAUTEED KING PRAWNS

spring onions, fresh tomatoes, garlic & fresh lemon juice served with basmati rice

MAIN COURSES

TRADITIONAL CHRISTMAS ROAST

(TURKEY, CHICKEN, LAMB, BEEF)
served with all the traditional trimmings, Yorkshire pudding & appropriate sauces

STUFFED ROASTED AUBERGINE (V)

stuffed with Mediterranean vegetables, topped with melted mozzarella served with mixed salad & basmati rice.

FILO PARCELS (V)

filled with spinach and feta cheese served with dressed leaves & sour cream & topped with shaved parmesan

TRADITIONAL MEAT MOUSSAKKA

layers of potatoes, courgettes, aubergines & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad

VEGETARIAN PEPPER DOLMA (V)

stuffed with toasted pine kernels, aromatic rice & black currents served with homemade yoghurt, mixed salad & specially prepared tomato sauce

GREEK STYLE VEGETARIAN MOUSSAKKA

stuffed with Mediterranean vegetables, aubergines, courgettes, mixed peppers & carrots topped with feta cheese and béchamel served with homemade tomato sauce, rice & mixed salad

MARINATED CHAR-GRILLED SUPREME OF CHICKEN

served with basmati rice, mixed leaves & homemade chilli 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

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

CHAR- GRILLED FILLET OF SALMON

served with creamy mash & fresh vegetables

DESSERTS

CHRISTMAS PUDDING

with traditional custard

MIXED FRUIT CRÈME BRÛLÉE

HOMEMADE BAKLAVA

HOMEMADE APRICOT, APPLE & ALMOND CRUMBLE
with traditional 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

TRADITIONAL CHEESE CAKE

WARM CHOCOLATE BROWNIE

served with ice cream

SELECTION OF
ICE CREAMS OR SORBETS

2 Course 35.95 • 3 Course 41.95

ALL PRICES ARE VAT INCLUSIVE SERVICE CHARGE OF 12.5% 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.