

MOTHER'S DAY MENU

STARTERS

FRESHLY MADE LENTIL SOUP (v)
served with toasted bread

HUMOUS (v)
with basil, tomatoes served
with pitta bread

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

**CHARGRILLED LAMB
SAUSAGES & HALLOUMI**
served with grilled cherry tomatoes
& mixed leaves

CHARGRILLED LAMB KOFTE
with tomatoes, red onions & rice served
with homemade chilli sauce

CHARGRILLED 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

SAUTÉED KING PRAWNS
with spring onion sauce served with
basmati rice

MAIN COURSE

**TRADITIONAL ROAST
(CHICKEN, LAMB, BEEF)**
served with all the traditional
trimmings, Yorkshire Pudding &
traditional sauces

MOUSSAKA (v)
layers of potatoes, aubergines,
courgettes, peppers, carrots & feta cheese
topped with béchamel sauce served with
tomato sauce, rice & mixed leave salad

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 fries

**ROASTED KNUCKLE OF LAMB
(KLEFTICO)**
cooked in its own juice served on
bed of mash potatoes

CHARGRILLED FILLET OF LAMB
served with roasted Mediterranean vege-
tables, 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

**CHARGRILLED MARINATED
FILLET OF SEA BASS**
served with rocket, tomato & red onion
salad & sautéed new potatoes and
drizzled with olive oil & basil sauce

GRILLED FILLET OF SALMON
served with fresh mix vegetables,
new potatoes & parsley, lemon and butter
sauce

DESSERTS

HOMEMADE PISTACHIO BAKLAVA

**HOMEMADE APRICOT, APPLE &
ALMOND CRUMBLE**
with vanilla ice cream or custard

**MIXED FRESH FRUIT CREAM
BRÛLÉE**

HANKY PANKY CHOCOLATE CAKE
served with fresh cream

CHOCOLATE BROWNIE
served with dairy ice cream

TIRAMISU VASCHETTA
served with fresh cream

**NEW YORK STYLE
PLAIN BAKED CHEESE CAKE**
with wild strawberry & blueberry sauce
served with fresh cream

BANOFFEE PIE
topped with fresh bananas and
toffee sauce

SELECTION OF ICE CREAMS OR SORBETS

2 COURSES

£32.95

– LUNCH –

3 COURSES

£39.95

2 COURSES

£34.95

– DINNER –

3 COURSES

£42.95

- The price is VAT inclusive. Service Charge of 12.5% will be added on the bill. Minimum credit or debit card charge £10.
- Menus, pricing and content may be subject to change without notice. Please inform us if you have any food allergy.