

STARTERS

HUMOUS (V)

served with toasted
pita bread

TZATZIKI (V)

homemade creamy yogurt with
cucumber, garlic & mint
drizzled olive oil served
with toasted bread

AUBERGINE NEST (V)

stuffed with tomatoes, peppers &
onion topped with melted
mozzarella served with
tomato sauce & rice

DEEP FRIED TRIO CHEESES (V)

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

CHAR-GRILLED HALLOUMI CHEESE (V)

served with tomatoes, cucumber,
mixed olives & olive oil dressing

CHAR-GRILLED MEDITERRANEAN KOFTE

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

PAN FRIED CHICKEN LIVERS

with bacon, spinach
& red onion salad

SMOKED CHICKEN & AVOCADO SALAD

with virgin olive oil
dressing

CHAR-GRILLED FRESH CALAMARI SALAD

with chillies, rocket &
tomato salad

SAUTÉED KING PRAWNS

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

MAIN COURSES

CHAR-GRILLED CHICKEN SKEWER

served with basmati rice,
mixed salad and chilli sauce

PAN-FRIED CHICKEN

with a white wine & mushroom &
cream sauce served with chips

CHAR-GRILLED FILLET OF LAMB

served with basmati rice,
mixed salad & chilli sauce

LAMB CASSEROLE

tender lamb pieces cooked in earth -
enware dish with shallots, peppers,
mushrooms & tomatoes
served with basmati rice

SEAFOOD PASTA

linguine with king prawns, calamari
& mussels with a mild chilli, fresh
tomato & garlic sauce

CHAR-GRILLED FILLED SEA BASS

served with rocket & tomato salad with
seasoned new potatoes

FILO PARCELS (V)

filled with spinach & feta cheese
served with mixed leaves & sour
cream, topped with
shaved parmesan

MOUSAKKA (V)

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

SPINACH WRAP (V)

spinach & cheddar cheese wrapped in
pancakes with tomato sauce & topped
with melted mozzarella

DESSERTS

HOMEMADE BAKLAVA

HOMEMADE APPLE, APRICOT & ALMOND CRUMBLE

with custard

HOMEMADE BREAD & BUTTER PUDDING

served with custard

BANOFFEE PIE

topped with fresh bananas
and toffee sauce

HANKY PANKY CHOCOLATE CAKE

WARM PECAN PIE

served with fresh cream

HOMEMADE MIXED FRUIT CREAM BRÛLÉE

SELECTION OF ICE CREAMS OR SELECTION OF SORBETS

2 COURSE MEAL 29.95 OR 3 COURSE MEAL 36.95

SERVICE CHARGE OF 12.5% WILL BE ADDED FOR ALL PARTIES