

MEM & LAZ LUNCH MENU



Lunch menu opportunity is available up to 10 people for group bookings.

Served from 11.30 am till 6.00 pm seven days a week

Can we please have our tables emptied by 7.00 pm for dinner reservations

Soup of the Day served with homemade bread

Garlic Bread / Garlic Bread with melted mozzarella cheese

Garlic Stuffed Mushrooms filled with melted mozzarella cheese

Bruschetta olive oil, garlic, tomatoes, olives, fresh basil & melted mozzarella

Humous with basil & tomatoes served with pita bread

Filo Parcels filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan

Tzatziki homemade creamy yogurt h cucumber, garlic & mint drizzled olive oil

Mousakka layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with feta cheese and bechamel served with tomato sauce and mixed salad

Diced & Fried Aubergines baked in oven with peppers, tomatoes & onion served chilled with toasted bread

Greek Salad with olive oil, feta cheese & fresh lemon dressing

Sauteed Mushrooms white wine, cream & grainy mustard sauce

Smoked Chicken & Avocado Salad with virgin olive oil dressing

Marinated Chicken Wing served with mixed salad, rice homemade chilli sauce

Mini Skewers of Marinated Chicken served with rice & salad

Pan Fried Chicken Livers with bacon, spinach & red onion salad

**** Deep Fried Trio Cheeses** brie, camembert & mozzarella with fresh cranberry sauce

Mozzarella & Tomato Salad with fresh basil & virgin olive oil dressing

Warm Goats Cheese with hazelnut crust, roasted red onion & mixed leaves salad

**** Char-Grilled Halloumi Salad** with tomatoes, cucumbers, olives & olive oil

Char-Grilled Kofte (minced lamb with herbs) tomatoes, red onions & rice

Char-Grilled Lamb Sausages (Sujuk) served on bed of mixed leaves

Char-Grilled Sardines marinated in lemon & coriander with mixed leaves

**** there is £ 1.00 extra charge**

All Starters Can Be Served Main Course Portions

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

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

Chargrilled Mediterranean Vegetables with tomato & basil sauce & toasted goat cheese

Filo Parcels filled with spinach & feta cheese served with dressed leaves & sour cream topped with parmesan

Mem & Laz Pasta penne with olive oil, French beans, pine kernels & sun dried tomatoes topped with shaved parmesan

Spagetti Napolitana with virgin olive oil, fresh basil leaves, fresh tomatoes topped with shaved parmesan

Meatballs Spaghetti meatballs cooked in tomato sauce with herbs & spices topped with shaved parmesan

Mem's Pasta spaghetti with fresh cream & homemade pesto sauce topped with grilled cherry tomatoes, fresh basil leaves & shaved parmesan

Parmigiano aubergine, mozzarella & parmesan cooked in earthenware dish with fresh basil leaves & tomato sauce served with toasted bread

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

Penne Provencale with peppers, mushrooms, aubergine & courgettes with melted tomato sauce topped with shaved parmesan

Tagliatella & Chicken Fillets with a white wine, mushrooms, rocket and cream sauce

Warm Chicken Salad goats cheese, avocado, tomatoes, croutons & mustard dressing

Char-Grilled Marinated Chicken Fillets with rice & salad

Marinated Chicken Wings served with mixed salad, rice & homemade chilli sauce

Bangers & Mash homemade Cumberland sausages, mash red onion gravy

Fresh Ground Burger with melted cheddar, relish, mixed salad & fries

**** Char-Grilled Marinated Lamb** with oregano served with rice & salad

**** Char-Grilled Salmon Fillet** with fresh vegetables & roasted potatoes

Salmon Fishcakes with cucumber and creme fraiche served with chips

**** Seafood Spaghetti** (prawns, mussels, calamari) with a mild chilli, tomato & garlic sauce

**** there is £ 3.00 extra charge**

Homemade Mixed Fruit Creme Brulee

Bread & Butter Pudding with custard

Homemade Apricot, Apple & Almond Crumble with custard or cream

Hanky Panky Chocolate served with fresh cream

Banoffee Pie topped with fresh bananas and toffee sauce

Profiteroles Scuro served with fresh cream

Selection of Ice Creams or Sorbets

Dessert of the Day

(dessert can be served with ice cream with £ 2.45 extra charge)

ANY 2 COURSE MEAL £ 16.95 OR 3 COURSE MEAL £ 20.95

(there is £ 1.00 extra charge for Friday - Saturday - Sunday & Bank Holidays)

minimum order two course per person

SERVICE CHARGE OF 12.5% WILL BE ADDED FOR ALL PARTIES