

CHRISTMAS MENU 2

STARTERS

RED LENTIL SOUP

with mixed herbs & topped with croutons

HUMOUS

with basil & tomatoes served with warm pita bread

DEEP FRIED TRIO CHEESES

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

CHAR-GRILLED HALLOUMI SALAD

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

GRILLED MARINATED CHICKEN WINGS

with tomatoes, red onion served with rice and chilli sauces

CHAR-GRILLED KOFTE

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

CHAR-GRILLED FRESH CALAMARI

with cayenne chillies served on bed of wild rocket salad

SAUTEED KING PRAWNS

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

MAIN COURSES

FRESH TURKEY

served with all the traditional trimmings & cranberry sauce

PAN FRIED CHICKEN

with white wine, sun dried tomato, baby spinach, mushrooms & cream sauce served with fries

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

SPINACH WRAPS

Spinach & melted cheddar cheese wrapped in pancakes served with homemade tomato sauce & topped with melted mozzarella

VEGETARIAN MOUSAKKA

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

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

SEAFOOD CASSEROLE

calamari, mussels, king prawns, baby prawns, salmon fish cooked in a earthenware dish with tomatoes & vegetables topped with melted mozzarella & cheddar served with rice

DESSERTS

CHRISTMAS PUDDING

MIXED FRUIT CRÉME BRÛLÉE

HOMEMADE BAKL AVA

HOMEMADE APRICOT, A PPLE & ALMOND CRUMBLE
with 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**

LUNCH

2 COURSE	3 COURSE
31.95	37.95

DINNER

2 COURSE	3 COURSE
33.95	39.95

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.