

# CHRISTMAS DAY MENU

## ≈ STARTERS ≈

- RED LENTIL SOUP:** with mixed herbs & topped with croutons
- 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
- SPANISH CHORIZO SAUSAGES:** cooked in earth an ware dish with homemade tomato sauce & vegetables served with toasted bread for dipping
- HUMOUS OR HUMOUS WITH SAUTEED LAMB:** finely diced lamb pan fried with mixed herbs and pine kernels on bed of homemade creamy humous served with pita bread (you can also have plain HUMOUS )
- 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 BLANCHED WHITEBAIT:** 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
- 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
- TRADITIONAL MEAT MOUSSAKKA:** layers of potatoes, courgettes, aubergines & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad
- 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
- GREEK STYLE VEGETARIAN MOUSAKKA:** stuffed with Mediterranean vegetables, aubergines, courgettes, mixed peppers & carrots topped with feta cheese and béchamel served with homemade 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
- FILO PARCELS (V):** filled with spinach and feta cheese served with dressed leaves & sour cream & topped with shaved parmesan
- STUFFED ROASTED AUBERGINE (V):** stuffed with Mediterranean vegetables, topped with melted mozzarella 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, tuna & salmon fish cooked in a earthenware dish with fresh tomatoes & vegetables topped with melted mozz. & cheddar served with rice
- CHAR- GRILLED FILLET OF SALMON:** served with creamy mash & fresh vegetables

≈ DESSERTS ≈

**CHRISTMAS PUDDING:** with traditional custard

**MIXED FRUIT CRÉME 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**

**3 Course 27.50**

ALL PRICES ARE VAT INCLUSIVE

SERVICE CHARGE OF 10% 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.