

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 oil 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 frites
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
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
SAFOOD CASSEROLE: calamari, mussels, king prawns, baby prawns, tuna & salmon fish cooked in a earthenware dish with tomatoes & vegetables topped with melted mozzarella & cheddar served with rice
OVEN BAKED STUFFED AUBERGINE (v): Stuffed with mushrooms, asparagus and halloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & mixed salad
VEGETARIAN MOUSAKKA (v): layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with feta cheese and béchamel served with mixed salad & basmati rice

≈ DESSERTS ≈

- CHRISTMAS PUDDING**
HOMEMADE BAKLAVA
HOMEMADE APRICOT, APPLE & 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: served with fresh cream & wild berry sauce
WARM CHOCOLATE BROWNIE: served with ice cream
MIXED FRUIT CRÉME BRÛLÉE
SELECTION OF ICE CREAMS OR SORBETS

LUNCH 22.95 or DINNER 24.95

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.