

Mother's Day Menu

≈ STARTERS ≈

- HUMOUS (v):** With basil & tomatoes served with pitta bread
RED LENTIL SOUP (v): with mixed herbs & topped with croutons
HAZELNUT CRUSTED GOATS CHEESE: served on a roasted red onion, roasted tomato & rocket salad
DEEP FRIED TRIO CHEESES: brie, camembert & mozzarella served with fresh cranberry sauce & mixed leaves
CHAR-GRILLED SUCUK & HALLOUMI: served with sundried & roasted tomato, red pepper, mixed leaves & virgin olive oil (you can order only halloumi or only sucuk)
CHAR-GRILLED MEDITERRANEAN KOFTE: with tomatoes, red onions & rice served with home made chilli sauce
TZATZIKI (v): Homemade creamy yogurt with cucumber, garlic & mint drizzled olive oil
CHAR-GRILLED MARINATED CHICKEN WINGS: with tomatoes, red onions & rice served with home made 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 ROAST (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
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
TRADITIONAL MOUSAKKA: layers of potatoes, courgettes, aubergines & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad
CHAR-GRILLED FILLET OF SALMON: served with fresh mixed vegetables, new potatoes and a parsley, lemon & butter sauce
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
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
STUFFED ROASTED AUBERGINE: stuffed with Mediterranean vegetables, melted mozzarella served with mixed leaves & basmati rice
FILO PARCELS: filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
VEGETARIAN PEPPER DOLMA: stuffed with toasted pine kernels, aromatic rice & black currents served with homemade yoghurt, specially prepared tomato sauce & mixed leaves

≈ DESSERTS ≈

MIXED FRUIT CRÉME BRÛLÉE

HOMEMADE BAKLAVA

APRICOT, APPLE & ALMOND CRUMBLE: with custard or cream

HANKY PANKY CHOCOLATE CAKE: served with fresh cream

WARM CHOCOLATE BROWNIE: served with ice cream

CHEESE CAKE: served with wild strawberry & blueberry sauce & fresh cream

BANOFFEE PIE: topped with fresh bananas and toffee sauce

PROFITEROLES SCURO: soft choux pastry filled with cream, covered with chocolate served with fresh cream

WARM PECAN PIE: served with fresh cream

TIRAMISU VASCHETTA: served with fresh cream

SELECTION OF ICE CREAMS OR SORBETS

2 Course 19.95 or 3 Course 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.