

Valentine's Day Menu

≈ STARTERS ≈

- HUMOUS (v):** with basil & tomatoes served with pitta bread
WARM GOATS CHEESE (v): with hazelnut crust on a bed of rocket salad with roasted red onion
SMOKED CHICKEN & AVOCADO SALAD: with virgin olive oil dressing
CHAR- GRILLED MEDITERRANEAN KOFTE (minced lamb with herbs): with fresh leaves, tomatoes & basmati rice served with homemade chilli sauce
DEEP FRIED WHITEBAIT: served with on bed of mix leaves & aioli dip
TZATZIKI (v): homemade creamy yogurt with cucumber, garlic & mint drizzled olive oil
FILO PARCELS (v): filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
GARLIC STUFFED MUSHROOM (v): filled with melted mozzarella cheese
MARINATED CHICKEN WINGS: served with tomatoes, red onions, basmati rice & homemade chilli sauce

≈ MAIN COURSES ≈

- MARINATED & CHAR- GRILLED BREAST OF CHICKEN:** with basmati rice & mixed salad served with chilli sauce
TAGLIATELLE CHICKEN: with white wine, mushrooms, rocket & cream sauce
CHAR- GRILLED FILLET OF LAMB: served with basmati rice, chilli sauce & mixed salad
TRADITIONAL MOUSSAKKA: layers of potatoes, courgettes, aubergines & mincemeat with bechamel sauce served with fresh tomato sauce, rice & mix salad
SEAFOOD CASSEROLE: calamari, king prawns, mussels & salmon cooked in earthenware dish with fresh onion, peppers & tomatoes served with basmati rice
CHAR- GRILLED FILLET OF SALMON: served with creamy mash & fresh vegetables
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.

≈ DESSERTS ≈

- MIXED FRUIT CRÉME BRÛLÉE**
HOMEMADE BAKLAVA
HOMEMADE APRICOT, APPLE & ALMOND CRUMBLE: with custard or cream
HANKY PANKY CHOCOLATE CAKE: served with fresh cream
BANOFFEE PIE: topped with fresh bananas and toffee sauce
PROFITEROLES SCURO: served with fresh cream
WARM PECAN PIE: served with fresh cream
SELECTION OF ICE CREAMS OR SORBETS

3 Course: 26.95

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.