

Valentine's Day Menu

STARTERS

Heart Warming Soup (v)
with toasted bread

Hummus with Chickpeas (v)
served with toasted pita bread

Deep Fried Brie Cheese (v)
brie served with fresh strawberry sauce & mixed leaves

Filo Parcels (v)
filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan

Warm Goat's Cheese Salad with Hazelnut Crust (v)
on a bed of rocket salad with roasted red onion & roasted tomato

Chargrilled Halloumi Salad (v)
grilled cherry tomatoes, mixed olives, mixed leaves & virgin olive oil dressing

Smoked Chicken & Avocado Salad (v)
with roasted peppers, sun dried tomatoes & virgin olive oil dressing

Chargrilled Kofte
with tomatoes, red onions, rice & homemade chilli sauce

Sautéed King Prawns
with cherry tomato & spring onion sauce served with basmati rice

Fried Calamari Rings
served with tartare sauce

All Starters Can Be Served Main Course Portions

MAIN COURSES

Fillet of Lamb with Oregano
Served on bed of Mediterranean vegetables, seasoned roasted potatoes & rosemary jus

Chargrilled Marinated Lamb Chops
with rosemary sauce served with creamy mash
or
we can also serve plain with rice & mixed salad

Meat Moussakka
layers of potatoes, courgettes, aubergines & minced meat topped with béchamel sauce
served with fresh tomato sauce, rice & mixed salad

Chargrilled Breast of Chicken
served with rice, mixed salad & homemade chilli sauce

Pan-Fried Chicken
with white wine, sun dried tomato, baby spinach, mushrooms & cream sauce served with frites

Marinated Chargrilled Fillet of Sea Bass

served with rocket & tomato salad with marinated new potatoes

Chargrilled Salmon

served on bed of creamy mash potato with champagne & cream sauce

Vegetarian Pepper & Vine Leaves Dolma (v)

stuffed with oriental rice with fresh tomato sauce & homemade creamy yogurt served with mixed salad

Vegetarian Stuffed Roasted Aubergine (v)

stuffed with Mediterranean vegetables topped with melted mozzarella served with rice & salad

Vegetarian Mousakka (v)

layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with feta cheese & béchamel served with homemade tomato sauce, mixed salad & rice

DESSERTS

Fresh Strawberries & Raspberries

served with fresh cream or ice cream

Homemade Baklava

Homemade Mixed Fruit Cream Brûlée

Banoffee Pie

served with fresh bananas & toffee sauce

Lovers Chocolate Cake

served with fresh cream or ice cream

Warm Chocolate Brownie

served with ice cream

Cheesecake

served with wild strawberry & blueberry sauce & fresh cream

Homemade Apricot, Apple & Almond Crumble

with custard or ice cream

Pecan Pie

served with fresh cream

Profiteroles

served with fresh cream

Mango Fruit Sorbet

Selection of Ice Cream

2 COURSE

£39.95

3 COURSE

£49.95

The price is VAT inclusive. Service Charge of 12.5% will be added on the bill

Minimum credit or debit card charge £10

Menus, pricing and content may be subject to change without notice. Please inform us if you have any food allergy.