

MOTHER'S DAY MENU

STARTERS

FRESHLY MADE LENTIL SOUP (v)
served with toasted bread

HUMOUS (v)
with basil, tomatoes served
with pitta bread

DEEP FRIED TRIO CHEESES (v)
with fresh cranberry jelly
& mixed leaves

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

**HAZELNUT CRUSTED
GOATS CHEESE (v)**
served on a roasted red onion, roasted
tomato & rocket salad

**CHARGRILLED LAMB
SAUSAGES & HALLOUMI**
served with grilled cherry tomatoes
& mixed leaves

CHARGRILLED LAMB KOFTE
with tomatoes, red onions & rice served
with homemade chilli sauce

CHARGRILLED CHICKEN WINGS
with tomatoes & red onions & rice served
with homemade chilli sauce

SMOKED CHICKEN & AVOCADO
served with mixed leaves salad with virgin
olive oil dressing

**DEEP FRIED BLANCHED
WHITEBAIT**
served with mixed leaves & aioli dip

SAUTÉED KING PRAWNS
with spring onion sauce served with
basmati rice

MAIN COURSE

**TRADITIONAL ROAST
(CHICKEN, LAMB, BEEF)**
served with all the traditional
trimmings, Yorkshire Pudding &
traditional sauces

MOUSSAKA (v)
layers of potatoes, aubergines,
courgettes, peppers, carrots & feta cheese
topped with béchamel sauce served with
tomato sauce, rice & mixed leave salad

PEPPER DOLMA (v)
stuffed with toasted pine kernels,
aromatic rice & black currents served with
homemade yogurt, specially
prepared tomato sauce & mix leaves

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

GRILLED CHICKEN
served with feta cheese & avocado
salad and also served with
seasoned curly fries

**PAN-FRIED SUPREME
OF CHICKEN**
white wine, sun dried tomato
mushroom, baby spinach & cream sauce
served with fries

**ROASTED KNUCKLE OF LAMB
(KLEFTICO)**
cooked in its own juice served on
bed of mash potatoes

CHARGRILLED FILLET OF LAMB
served with roasted Mediterranean vege-
tables, red wine sauce & seasoned roasted
potatoes

TRADITIONAL MOUSSAKKA
layers of potatoes, courgettes,
aubergines & minced meat with
béchamel sauce served with fresh
tomato sauce, rice & mixed salad

**CHARGRILLED MARINATED
FILLET OF SEA BASS**
served with rocket, tomato & red onion
salad & sautéed new potatoes and
drizzled with olive oil & basil sauce

GRILLED FILLET OF SALMON
served with fresh mix vegetables,
new potatoes & parsley, lemon and butter
sauce



DESSERTS

HOMEMADE PISTACHIO BAKLAVA

HOMEMADE APRICOT, APPLE & ALMOND CRUMBLE

with vanilla ice cream or custard

MIXED FRESH FRUIT CREAM BRÛLÉE

HANKY PANKY CHOCOLATE CAKE

served with fresh cream

CHOCOLATE BROWNIE

served with dairy ice cream

TIRAMISU VASCHETTA

served with fresh cream

**NEW YORK STYLE
PLAIN BAKED CHEESE CAKE**
with wild strawberry & blueberry sauce
served with fresh cream

BANOFFEE PIE
topped with fresh bananas and
toffee sauce

SELECTION OF ICE CREAMS OR SORBETS

2 COURSES

£32.95

– LUNCH –

3 COURSES

£39.95

2 COURSES

£34.95

– DINNER –

3 COURSES

£42.95

- 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.

