



CHRISTMAS MENU 1

STARTERS

RED LENTIL SOUP

with mixed herbs & topped with croutons

HUMOUS

with basil & tomatoes served with warm pita bread

HAZELNUT CRUSTED GOATS CHEESE

served on a roasted red onion, roasted tomato & rocket salad

DEEP FRIED BRIE CHEESE

brie served with fresh strawberry sauce & mixed leaves

MARQUESS (LAMB) SAUSAGES

char-grilled and served with minted yogurt and mixed leaves

SMOKED CHICKEN & AVOCADO SALAD

with olive oil & fresh basil dressing

CHAR-GRILLED KOFTE

with tomatoes, red onions & rice served with homemade chili sauce

CHAR-GRILLED FRESH CALAMARI

with cayenne chillies served on bed of wild rocket salad

DEEP FRIED BLANCHED WHITEBAIT

served with mixed leaves & aioli dip

CHAR-GRILLED MARINATED SARDINES

served with mixed leaves

MAIN COURSES

FRESH TURKEY

served with all the traditional trimmings & cranberry sauce

MARINATED & GRILLED BREAST OF CHICKEN

with rice or chips of your choice & mixed salad

CHAR-GRILLED FILLET OF LAMB

served with basmati rice & grilled mixed vegetables

GREEK STYLE MEAT MOUSAKKA

layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with minced meat and béchamel served with mixed salad & basmati rice

CHAR-GRILLED FRESH SEA BREAM

drizzled with virgin olive oil served with Romanian Lettuce, rocket & cherry tomato salad & marinated new potatoes

FILLET OF SALMON

served with new potatoes & fresh mixed vegetables and aioli dip

VEGETARIAN PEPPER DOLMA (V)

stuffed with toasted pine kernels, aromatic rice & blackcurrants 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

CHRISTMAS PUDDING

MIXED FRUIT CRÈME BRÛLÉE

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

SELECTION OF ICE CREAMS OR SORBETS

LUNCH

2 COURSE	3 COURSE
30.95	36.95

DINNER

2 COURSE	3 COURSE
32.95	38.95

2026

ALL PRICES ARE VAT INCLUSIVE SERVICE CHARGE OF 12.5% 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.

