

Christmas Day

3 Course - £94.50 per person Children under 10yrs - £50

Mezze

Hummus **VE GF** Creamy chickpea, tahini, garlic and lime juice

Tzatziki **V GF** Greek yoghurt, cucumber, garlic, fresh mint

Whipped Feta **V GF** Feta, yoghurt, lime juice and herbs

Keftedes Spiced beef meatballs cooked in tomato sauce

Halloumi **V** Served with sweet chilli dip

Spanakopita **V** Filo pastry filled with feta cheese and spinach

Goat Cheese & Spinach Balls **V** Goat cheese, spinach balls lightly breaded and deep fried

Prawn Saganaki **GF** Cooked in garlic, tomato and feta

Falafel **VE** Blended chickpea with herbs, lightly fried

Mains

Traditional Roast Dinner A choice of turkey or beef covered in our rich gravy, served with all the traditional trimmings

10oz Fillet Steak **GF** Cooked to your liking served with a choice of sauce

Chicken Kebab **GF** Marinated chargilled chicken pieces served with rice and Greek Salad

Kleftiko **GF** Slow cooked lamb shoulder on the bone, in tomato bordelaise sauce and mash

Papoutsakia **V** Baked aubergine topped with halloumi, mushrooms, peppers and cheese

Salmon **GF** Chargrilled salmon fillet with lemon sauce

Chicken Spinach **GF** Chicken breast, feta and spinach cooked in creamy sauce

Desserts

Cheesecake De luche leche/white chocolate and raspberry

Selection of Ice Cream Strawberry, chocolate or vanilla

Baklava Savour the rich layers of flaky filo pastry, generously filled with chopped nuts and sweetened with honey syrup

Mini Tasting Trio

Lunch Menu

2 Course - £20 per person

Mezze

Soup of Day **V GF**

Hummus **VE GF** Creamy chickpeas blended with tahini, garlic and lime juice

Tzatziki **V GF** Greek yoghurt, cucumber, garlic, fresh mint

Whipped Feta **V GF** Whipped feta with yoghurt, lime juice and herbs

Tirokafteri **V GF** Roasted pepper dip with feta and garlic

Keftedes Spiced beef meatballs cooked in tomato sauce

Mýdia Whole mussels steamed in a Greek white wine, garlic and cream sauce

Dolmades **VE GF** Riced stuffed vine leaves

Halloumi **V** Served with sweet chilli dip

Kalamari Lightly breaded fried squid with garlic mayo

Goat Cheese & Spinach Bales **V** Goat cheese, spinach bales lightly breaded & deep fried

Prawn Saganaki **GF** Cooked in garlic, tomato and feta

Manitariá Skórdou **V GF** Sautéed mushrooms cooked in creamy garlic sauce

Falafel Lightly fried on a bed of hummus

Mains

Moussaka Aubergine, courgettes, lamb mince and potatoes topped with béchamel sauce

Chicken Ouzo **GF** Chicken breast cooked in a creamy tomato sauce with ouzo & feta cheese

Chicken Spinach **GF** Chicken breast, feta and spinach cooked in creamy sauce

Stifado **GF** Braised beef cooked in tomato and shallots

Papoutsakia **V** Baked aubergine topped with halloumi, mushrooms, peppers and cheese

Chicken Skordo Creamy white wine garlic and mushroom sauce topped with truffle

Lamb Kebab **GF** Marinated chargilled lamb served with rice and salad

Chicken Souvlaki **GF** Grilled chicken, served with bread, accompanied by fries, tzatziki & salad

Seabass **GF** Seared seabass fillets, saffron sauce and mash

Chicken Salad **GF** Halloumi or grilled chicken served on a bed of lettuce and avacado with crumbled feta and Zeus dressing

AVAILABLE SUNDAY - FRIDAY 12.00pm - 4.00pm

Excluding Bank Holidays, Mother's Day and Father's Day



MEZZE Menu

3 Small Plates for £20 per person

Soup of Day **V GF**

Marinated Olives **V GF**

Hummus **VE GF** Creamy chickpeas blended with tahini, garlic and lime juice

Tzatziki **V GF** Greek yoghurt, cucumber, garlic, fresh mint

Whipped Feta **V GF** Whipped feta with yoghurt, lime juice and herbs

Tirokafteri **V GF** Roasted pepper dip with feta and garlic

Green Goddess **VE GF** Avocado, jalapeno, garlic, pistachio and herbs

Keftedes Spiced beef meatballs cooked in tomato sauce

Halloumi **V** Served with sweet chilli dip

Spanakopita **V** Filo pastry filled with feta cheese and spinach

Goat Cheese & Spinach Bales **V** Goat cheese, spinach bales lightly breaded and deep fried

Kremódeis Garides (£3 supplement)

Prawns cooked in creamy garlic sauce, finished with truffle

Manitariá Skórdou **V GF**

Sautéed mushrooms cooked in creamy garlic sauce

Psito Chtapdi **GF (£3 supplement)**

Grilled octopus served on a bed of skordalia dip

Falafel **VE** Lightly fried on a bed of hummus

Lonza **GF** Dry cured pork loin

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