





3 Course Dinner £28 per person
Upgrade to 4 courses to include a dessert for £4 per person

FIRST COURSE

Velvety House Soup(V)

(Welcome Soup)

SECOND COURSE

(Choose one of three)

Spanakopita(V)

Traditional Greek spinach pie with feta and fresh herbs, served with Greek yoghurt and pomegranate

Lamb Bruschetta

Topped with feta, parsley, capers, chives, lemon zest

Pâté

Comes with onion chutney and fresh salad with mustard sauce

THIRD COURSE

(Choose one of three)

Giouvetsi(V)

Orzo pasta cooked in homemade tomato sauce with mediterranean mixed vegetables and red pepper coulis and parmesan

Salmon Fillet

Served with mash, pomegranate and white wine sauce

Turkey Roll

Stuffed with feta,spinach, sundried tomatoes, served with celeriac purée, pigs in blankets and red wine sauce

FOURTH COURSE

(Dessert Option)

Strawberry Gateau

OR

Melomakarona

(Traditional Greek Christmas delights with honey, walnuts and almonds)

MEZZE

Meat Christmas Mezze (4 Rounds) - £62 (For 2 People)

Greek salad, hummus, tzatziki, tirokafteri, pitta bread, pigs in blankets, stuffing, meatballs, fried halloumi, spanakopita, fresh cod croquettes with skordalia, salmon risotto, chocolate&strawberry gateau OR mille-feuille

Veg Christmas Mezze (4 Rounds) - £56 (For 2 People)

Greek Salad, hummus tzatziki, tirokafteri, pita bread, fried halloumi, spanakopita, stuffi<mark>ng, pitaroudia</mark> and cheese balls, gemista (stuffed pepper), imam bayildi (roast aubergine), chocolate&strawberry gateau OR mille-feuille





