

# FESTIVE MENU

DECEMBER 1<sup>st</sup> - 23<sup>rd</sup>

*- Complimentary Christmas Crackers -*

## Starters

FAKES v, GF

Traditional Greek lentil soup.

DOLMADES VEGAN, GF

Rice, spring onion, dill, wrapped in vine leaves.

GREEK WINGS GF

Chicken wings with parsley, garlic, cayenne and feta, with garlic mayo dip.

SPANAKOPITA v

Spinach and feta wrapped in filo pastry.

TZATZIKI v, GF

Cucumber and garlic yoghurt dip, with pitta.

## Mains

*All served with your choice of triple-cooked chips, rice or salad.*

GREEK RIBS GF

Baby back ribs marinated in coriander seeds, oregano and smoked paprika.

SEABASS FILLETS GF

Two pan-fried seabas fillets with lemon, garlic and herb sauce.

ROTISSERIE CHICKEN GF

Half roast chicken marinated in garlic, oregano and lemon.

SPINACH PIE v

MOUSSAKA GF

Beef mince and tomato layered with aubergine and potato, with bechamel, cheese and breadcrumb topping.

## Desserts

BAKLAVA v

Pieces of rich honey cakes with honey, nuts and blueberries.

CHRISTMAS PUDDING v

Traditional fruit pudding, with custard.

CHOCOLATE SUNDAE v

Vanilla ice-cream with chocolate sauce and brownie pieces.

CHAMPAGNE SORBET v

Light sorbet of champagne and lemon.

## To Finish

MINCE PIES

With tea or coffee

*Minimum party size of 6. £25 for three courses, or £19 for two courses.*

*Pre-order & deposit, please!*

### ALLERGIES & DIETARY REQUIREMENTS

Please tell your server if you have any dietary or allergen requirements, as we may have to amend your dish. Detailed allergen information is available on request