

Christmas

MENU

TWO COURSES £28

THREE COURSES FOR £35

STARTERS

KICK'N PRAWNS

Our version of prawn cocktail with a kick

AVGOLEMONO

Chicken and rice soup with a hint of lemon, served with sourdough bread

BAKED FETA

Baked feta cheese with figs, pomegranate, drizzled with raspberry balsamic glaze. Served with sourdough bread

VEGAN PAPOUTSAKIA

Baked aubergines with onion & garlic in a tomato sauce base. Topped with vegan cheese.

MAIN COURSE

ROAST LAMB

Greek fav Xmas dish, roasted lamb served with Greek garlic mashed potatoes & roasted veg

GEMISTA (Vg)

Stuffed Peppers with rice and herbs. Served with greek potatoes

SEABASS FILLET

Seabass fillet, cooked in oven with garlic pepper seasoning, served with Greek garlic mashed potatoes

XMAS GYRO WRAP

Turkey, stuffing, cranberry sauce, carrots, iceberg lettuce, fries

VEGGIE XMAS GYRO WRAP

Honey glazed Halloumi cheese, cranberry sauce, iceberg lettuce, grilled red peppers, onions & fries

DESSERT

GREEK DESSERTS MINI PLATTER

GINGERBREAD CHEESECAKE (GF)

BAKLAVA (VG)

KARIDOPITA (WALNUT CAKE)