

Christmas Menu 2017

Evening £30.00 per person

Lunch £20.00 per person

STARTERS

Manitarosoupa (veg)

Wild mushroom soup with truffle oil

Greek Salad – Horiatiki (veg)

Tomato, cucumber, lettuce, red onion, pepper, olives and feta cheese dressed with balsamic vinegar and extra virgin olive oil

Kotopoulo Pate

Chicken Liver Pate with onion marmalade

Mix dips(veg option)

Combination of Tzatziki, Taramosalata, Hummus, served with warm pitta bread

Pastos Solomos me Ouzo

Salmon cured in Ouzo and fennel seed with a honey and grain mustard dressing

Selection of Appetisers (veg option)

Falafel, cheese ball, carrot & apricot croquette, courgette fritter, ham & cheese filo triangle

MAIN COURSES

Galopoula Gemisti

Turkey escalope stuffed with goats cheese, sage and chestnut, cinnamon
roast vegetables, cranberry jus

Kotopoulo Souvlaki

Traditional Greek marinated chicken skewer, wrapped in bacon, served with rice and vegetables

Vegetarian Yemista

Mixed peppers and tomato stuffed with a herby rice, in a rich tomato sauce, served with salad

Keftedes

Spicy lamb and beef meatballs with cumin, chilli and tomato sauce, served with rice

Ksifias

Fresh chargrilled sword fish basted with lemon and extra virgin olive oil, served with vegetables

Stifado

Prime diced beef in red wine & tomato sauce with shallots, cinnamon and herbs, served with rice

DESSERTS

Greek Yoghurt

Served with walnuts, seasonal fruit and Greek honey

Sokolatina

Rich chocolate and rum torte, crushed amaretti biscuits, topped with vanilla ice cream

Karidopita

Walnut and cinnamon sponge cake, soaked in lemon and vanilla syrup, served with ice cream

Baklava

The most famous Greek dessert with layers of filo pastry filled with walnuts & pistachio,
soaked in honey syrup

Ice Cream

Selection of 3 scoops ice cream (vanilla, chocolate & strawberry)