

# Alexandros Greek Restaurant Christmas Menu 2024

## STARTERS

### **Mixed Dips GF**

Tzatziki, Hummus & Taramosalata served with warm pitta bread

### **Honey Roast Parsnip Soup V,GF**

Served with homemade Sourdough bread

### **Horiatiko Loukaniko GF**

Chargrilled Greek sausage served with Fava & caramelised onions

### **Sarmadakia GF, VG**

Vine leaves stuffed with rice, herbs & raisins, served with spicy hummus

### **Kotopoulo Pate**

Chicken liver pate served with plum & apple relish, toasted sourdough

### **Ouzolax GF**

Ouzo & fennel cured Salmon with honey & grain mustard dressing

## MAINS

### **Kotopoulo Souvlaki GF**

Traditional chicken skewer, marinated in lemon & olive oil, served with tzatziki, anise red cabbage & baby potato salad

### **Fillet of Seabass**

Seared fillet of Seabass, served with herby trahana & shellfish bisque

### **Moussaka or Vegetarian Moussaka**

Layers of aubergine & potato with lamb and beef mince **OR** aubergine, courgette & potato with a mushroom, tomato & herb filling topped with a bechamel sauce

### **Galopoula Gemisti GF**

Turkey escalope wrapped in cured ham, with a shredded turkey, cranberry & chestnut croquette served with sweet potato skorthalia, seasonal greens & sage jus

### **Yemista Kolokythakia GF VG**

Courgettes filled with mixed vegetables, fresh herbs, pickled vegetables, pomegranates & roasted almonds

### **Keftedes**

Lamb & Beef meatballs in a spicy tomato & chilli sauce, served with rice, sprinkled with feta cheese

*All starters & main courses can be gluten & dairy free upon request*

## DESSERTS

### **Chocolate Baclava**

Filo pastry with a rich chocolate filling, soaked in a honey syrup, served with pistachio ice cream

### **Karydopita**

Cinnamon & walnut sponge, soaked in honey syrup, served with ice cream

### **Sokolatina**

A slice of chocolate, Metaxa brandy & homemade Greek yoghurt torte with crushed amaretto biscuits, topped with vanilla ice cream

### **Portokalopita**

Traditional Greek orange & filo pastry pie soaked in an orange syrup, served with chocolate ice cream

### **Selection of Ice cream (3 scoops) GF**

Vanilla, Strawberry & Chocolate or Sorbets

**2 courses £30.00**

**3 courses £38.00**

**CHRISTMAS MEZE £37.50 per person**