



Christmas Day

4 COURSE DINING 84.95

PRICE SUBJECT TO CHANGE

APPETISERS - TO SHARE

Greek Olives & Chillies | Honey Pastourma | Dolmades | GF | N | E | D

STARTERS

CHICKEN LIVER PARFAIT | E | D | Fig chutney, grilled sourdough

ROASTED BUTTERNUT & PEARL BARLEY SALAD | VE | S | Balsamic onion & pearl barley, roasted butternut squash, beetroot, harissa dressing

PAN FRIED SCALLOPS | SF | Fava puree, crispy kale, caperberries, lemon dressing

BAKED FETA | V | D | Tomato, oregano, feta, pitta, herb vinegarette

MAINS

All mains served with Greek roast potatoes, roasted root vegetables, garlic & almond sprouts | N |

ROAST TURKEY BREAST | N | Sage & onion stuffing, pigs in blankets, cranberry sauce, red wine jus

LAMB RUMP Briam, herb gremolata, micro basil

PAN FRIED SALMON | SF | E | Grilled mediterranean vegetables, sauce choron

MEDITERRANEAN VEGETABLE TART | VE | Frisée salad, lemon & caper gremolata

APRICOT, SWEET POTATO & CHICKPEA TAGINE | VE | Cous cous tabouleh, pitta

DESSERTS

CHRISTMAS PUDDING | E | Metaxa brandy cream

CHOCOLATE TRUFFLE CAKE | VE | GF | S | Sesame brittle

STICKY TOFFEE PUDDING | VE | Vanilla ice cream

LEMON TART | GF | E | Whipped cream, raspberries

AFTER DINNER

MINCE PIE | COFFEE

The main allergens are shown on each of our dishes. If you have an allergy or intolerance listed or not listed on the menu, please let your server know before placing any order. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

V Suitable for Vegetarians
VE Suitable for Vegans
GF Gluten Free
S Contains Sesame

SF Contains Seafood/Shellfish
D Contains Dairy
E Contains Egg

N Contains nuts or nut oils
Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.