

Festive Dinner

2 COURSE 28.95 | 3 COURSE 32.95

PRICE SUBJECT TO CHANGE

STARTERS

GREEK RED LENTIL SOUP | VE | Spiced pumpkin seeds

BAKED GOATS CHEESE | V | D | Sourdough, red onion marmalade

HARISSA FALAFEL | VE | GF | Houmous, coriander

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

KING PRAWNS ORZO | D | SF | King prawn, feta, orzo, red onion, tomato, basil

MAINS

All mains served with sharing vegetables & potatoes Roasted root vegetables, Greek roast potatoes & sautéed Savoy cabbage

TURKEY KEBAB Sage & onion stuffing, pigs in blankets, cranberry sauce, Greek roast potatoes, red wine jus

BEEF STIFADO Greek roast potatoes, roasted root vegetables

PAN FRIED COD | SF | Spinach, pepper & butterbean stew

SWEET POTATO & CHICKPEA TAGINE | VE | Herb rice, pitta

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

DESSERTS

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

MINCE PIE BAKLAVA | N | Vanilla ice cream, pistachio

LEMON & MASTIHA POSSET | GF | D | Candied lemon zest

ICE CREAM | VE | GF | Vanilla | Chocolate | Strawberry

SORBET | VE | GF | Lemon | Mango | Raspberry

SIDES

PIGS IN BLANKETS Honey & mustard glaze | 5

WINTER VEGETABLES | GF | Roasted carrots, parsnips, red onion, cabbage | 4.50

GREEK ROAST POTATOES | GF | 4.50

STUFFING Sage & onion stuffing balls | 4.50