



# New Year's Eve

4 COURSE MENU | LIVE ENTERTAINMENT | CHAMPAGNE ON ARRIVAL

69.95PP | PRICE SUBJECT TO CHANGE

## appetizers

TO SHARE | Greek olives & chillies | Honey pastourma | Dolmades | **GF | N | E | D** |

## starters

### HALLOUMI PASTOURMA | **N | E | D** |

Halloumi, pastourma sausage, salad, mint balsamic

### FETA & BUTTERBEAN STEW | **V | D** |

Feta, red pepper, butterbean, herbs, grilled ciabatta

### HARISSA FALAFEL | **VE | N | S** |

Houmous, coriander

### KING PRAWN SAGANAKI | **SF | D** |

Tomato, ouzo, feta, herbs, grilled sourdough

## main

### PAN FRIED BREAM | **SF | N | E | D** |

New potatoes, pastourma, tenderstem broccoli

### LAMB KLEFTICO | **GF** |

Greek roast potatoes, roasted root vegetables, red wine jus

### APRICOT, SWEET POTATO & CHICKPEA TAGINE | **VE** |

Cous cous tabouleh, pitta

### MEDITERRANEAN VEGETABLE TART | **VE** |

Frisse salad, lemon & caper gremolata

## desserts

### CHOCOLATE TRUFFLE CAKE | **VE | GF** |

Sesame brittle

### STICKY TOFFEE PUDDING | **N** |

Vanilla ice cream

### LEMON TART | **GF | E | D** |

Whipped cream, raspberries

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

SORBET | **VE | GF** | Lemon | Mango | Raspberry

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.