



FESTIVE MENU

LEEDS - DINNER | 3 COURSE 36.95 | PRICE STC

STARTERS

- GREEK ONION SOUP | **VE** | Sweet onion sauce, crispy shallots, grilled ciabatta
MELI FETA | **V** | **D** | **N** | Beetroot, chicory & frissee salad, toasted walnuts
SUNDRIED TOMATO & BASIL ARANCINI | **VE** | **N** | Romesco sauce, fried basil
CHICKEN LIVER PARFAIT | **D** | **E** | Red onion chutney, grilled ciabatta
HOT SMOKED SALMON | **SF** | Caper, watercress, greek mustard dressing, grilled sourdough

MAINS

All dinner mains accompanied with festive vegetables & roast potatoes to share

- TURKEY KEBAB Sage & onion stuffing, pigs in blankets, cranberry sauce, Greek roast potatoes, red wine jus
BEEF STIFADO | **GF** | Greek roast potatoes, roasted root vegetables
COD SKORDALIA | **SF** | **GF** | **N** | Roasted cod fillet, crushed new potato & almond skordaila, herb dressing, crispy kale
GARLIC & TAHINI ROASTED AUBERGINE | **VE** | Houmous, crispy spiced chickpeas
SWEET POTATO & RED ONION TART | **D** | **SF** | Rocket & toasted pumpkin seed salad

DESSERTS

- CHOCOLATE & ORANGE TORTE | **VE** | **GF** | Candied orange zest, whipped plant-based cream
MINCE PIE BAKLAVA | **V** | **N** | Vanilla ice cream, pistachio
APPLE & CINNAMON CRUMBLE | **N** | **D** | **E** | **V** | Vanilla ice cream or Metaxa custard
ICE CREAM | **VE** | **GF** | Vanilla | Chocolate | Strawberry
SORBET | **VE** | **GF** | Lemon | Mango | Raspberry

SIDES

- PIGS IN BLANKETS Honey, wholegrain mustard | 6.95
FESTIVE VEGETABLES | **VE** | **GF** | Roasted Carrots, swede, parsnips & red onion, savoy cabbage | 4.95
GREEK ROAST POTATOES | **VE** | **GF** | 4.50
STUFFING | **VE** | Sage & onion stuffing balls | 4.50