

FESTIVE MENU

DINNER | 3 COURSE 33.95 | 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 potatoes & 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 | V | D | E | N | 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