



# FESTIVE MENU

LUNCH | 3 COURSE 31.95

## 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** | Red onion chutney, grilled ciabatta  
HOT SMOKED SALMON | Caper, watercress, Greek mustard dressing, grilled sourdough

## MAINS

- TURKEY KEBAB | Sage & onion stuffing, pigs in blankets, cranberry sauce, Greek roast potatoes, red wine jus  
BEEF STIFADO | Greek roast potatoes, roasted root vegetables  
COD SKORDALIA | **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 | **VE** | **GF** | Rocket & toasted pumpkin seed salad

## DESSERTS

- CHOCOLATE & ORANGE TORTE | **VE** | Candied orange zest, whipped plant-based cream  
MINCE PIE BAKLAVA | **V** | **N** | Vanilla ice cream, pistachio  
APPLE & CINNAMON CRUMBLE | **V** | **N** | **D** | 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