



CHRISTMAS DAY

4 COURSE 89.95 | PRICE STC

APPETISERS

Served together for sharing

GREEK OLIVES & CHILLIES, HONEY PASTOURMA, DOLMADES | GF |

STARTERS

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

ROASTED BUTTERNUT & PEARL BARLEY SALAD | VE | Beetroot, harissa dressing, balsamic onion

PAN FRIED SCALLOPS | GF | SF | Fava purée, crispy kale, caperberries, lemon dressing

BAKED FETA | D | V | Oregano, frisée & herb salad, tomato sauce, pitta

MAINS

All mains accompanied with festive vegetables, roast potatoes with garlic & almond sprouts to share

ROAST TURKEY BREAST Sage & onion stuffing, pigs in blankets, red wine jus, cranberry sauce

LAMB RUMP | GF | Briam of roast potatoes, aubergines, tomatoes, gremolata, micro basil

PAN FRIED SALMON | GF | SF | D | E | Grilled Mediterranean vegetables, sauce Choron

SWEET POTATO TAGINE | VE | Herb rice, pitta

MEDITERRANEAN VEGETABLE TART | VE | Rocket, toasted pumpkin seed

DESSERTS

CHOCOLATE & ORANGE TORTE | VE | GF | Candied orange zest, plant-based whipped cream

CHRISTMAS LOUKOUMADES | VE | Cinnamon sugar, plant-based vanilla ice cream

STICKY TOFFEE PUDDING | VE | Plant-based vanilla ice cream

LEMON TART | GF | Plant-based whipped cream, raspberries

AFTER DINNER

MINCE PIES & COFFEE | V |

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.