

# CHRISTMAS MENU 2018

## COLD STARTERS

**1. Three wise men (Taramosalata, Tzatziki & Hummus)**

Smoked cod roe, olive oil and lemon juice. Natural Greek yoghurt, cucumber, mint, dill and garlic. Ground chick peas, garlic, parsley and olive oil.

**2. Smoked Salmon & North Atlantic Prawns**

Served with baby leaf rocket salad drizzled with a horseradish cream sauce.

**3. Chilled Melon**

Fan of chilled melon with a winterberry compote and raspberry coulis.

**4. Duck Liver Pate**

Served with apricot chutney on toasted brown bread.

**5. Greek Village Salad**

Tomatoes, cucumbers, peppers, red onions, feta cheese drizzled with extra virgin olive oil.

## HOT STARTERS

**6. Winter Vegetable Soup.**

Served with a bread roll.

**7. Garlic Mushrooms**

Served with ciabatta crustini with a watercress garnish.

**8. Keftedes**

Beef meatballs served in a rich tomato and brandy sauce.

**9. Cheesy Garlic Bread**

Homemade garlic bread with melted cheddar cheese.

**10. Deep Fried Goats Cheese.**

Served with red onion marmalade, grape chutney and balsamic glaze.

## MAIN MEALS

### **11. Kleftiko**

Lamb shank braised for 4 hours served with Greek potatoes, rice and side salad.

### **12. Moussaka**

Thinly sliced potatoes, aubergines, courgettes and minced beef topped with 3 cheese béchamel sauce, served with garlic bread and side salad.

### **13. Stifado**

Chunks of lean beef slowly cooked in red wine, mixed herbs and onion sauce, served with Greek potatoes and rice.

### **14. Zorbas Chicken a la crème**

Pan fried chicken breast with chorizo, goats cheese and dauphonoise potatoes covered in a creamy white wine and mushroom sauce.

### **15. Grilled Pork Loins**

Served on a bed of new potatoes infused with mushrooms and leeks. Served with apple cider sauce and mixed vegetables

### **16. Turkey Dinner**

Roasted crown of turkey served with roasted parsnips, apricot stuffing, and all the trimmings.

### **17. Chicken Souvlaki**

Grilled marinated chicken fillet served with rice and chips and tzatziki sauce.

### **18. Spicy Bekri Plate**

Chicken and pork with onions and peppers in a spicy red wine sauce, served with rice and chips

### **19. Sirloin Steak**

8oz Scottish Sirloin Steak cooked to perfection, served with onion rings, mushrooms, grilled tomato, chips, rice, and a side serving of peppercorn sauce.

## VEGETARIAN DISHES

### **20. Stuffed Mixed Peppers**

Oven baked peppers stuffed with savoury rice with a blend of Greek herbs spiced onion dill. Served with roast potatoes, garlic bread and side salad.

### **21. Risotto**

Mushroom and spinach risotto, watercress and parmesan cheese shavings. Served with garlic bread.

### **22. Vegetarian Moussaka**

Layers of thinly sliced potatoes and roasted Mediterranean vegetables topped with a 3 cheese béchamel sauce served with garlic bread and side salad.

## FISH DISHES

### **23. Fresh Salmon**

Fresh Scottish baked fillet of Salmon stuffed with North Atlantic Prawns. Served on a bed of new potatoes infused with mushrooms and leeks. Drizzled with a vierge sauce.

### **24. Sea Bass**

Pan fried fillet of Sea Bass served on a bed of red bell peppers, new potatoes and onions with a cherry tomato salsa.

## DESSERTS

### 25. Baklava

Traditional Greek dessert made from layers of filo pastry, crushed nuts, honey and cinnamon syrup.

### 26. Greek Yogurt

Served with crushed nuts and honey.

### 27. Fruit Salad

Served with vanilla ice cream and strawberry sauce.

### 28. Cheesecake

Served with winter berry compote

### 29. Chocolate Cake

Served with sauce and cream.

## EARLY CHRISTMAS PARTY DEAL

**Friday 23<sup>RD</sup> & Saturday 24<sup>TH</sup> Friday 30<sup>TH</sup>  
November 2018  
£19.95 Per Person**

**COMMENCING FROM FRIDAY  
1<sup>ST</sup> DECEMBER 2018**

**Friday and Saturday: £22.95 Per Person**

**Sunday – Thursday: £17.95 Per Person**

**New Years Eve: £28.50 Per Person**

Ask About Our New Years Eve Menu

**To secure your festive party booking a £10.00 deposit is required per person.**