

VALENTINE'S DAY MENU

STARTERS

1. Chilled Melon

Served with Feta Cheese, mixed berry compote, Balsamic glaze and a raspberry coulis

2. Greek Salad

Served with feta cheese, olives & Greek virgin olive oil

3. Atlantica Sea Food

Mussels, Calamari & King Prawns cooked in a rich spicy tomato sauce served on ciabatta bread

4. Calamari

Marinated deep fried Calamari served with a Marie Rose sauce

5. Halloumi

Grilled Cyprus Goats Cheese, Served with a roasted red pepper coulis

6. Garlic Mushrooms

Creamy Garlic mushrooms served on ciabatta bread with watercress garnish

7. Keftedes

Beef meatballs served in a rich tomato & brandy sauce

8. Deep Fried Goats Cheese

Served with red onion marmalade, grape chutney and Balsamic glaze

9. Creamy Mushroom Soup

Served with bread roll

MAIN MEALS

10. Moussaka

Thinly sliced potatoes, aubergines, courgettes & minced meat topped with 3 cheese bechamel sauce, served with garlic bread and side salad

11. Stifado

Chunks of lean beef slow cooked in red wine, mixed herbs & onion sauce served with Greek potatoes & rice

12. Kleftiko

Lamb shank braised for 4 hours served with Greek potatoes and rice

13. Zorba's Chicken a la crème

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

14. Chicken Souvlaki

Grilled marinated chicken served with rice, chips and tzatziki sauce

15. Grilled Pork Loins

Served with a Creamy Broccoli Sauce on a bed of sautéed New Potatoes

16. Sirloin Steak (+£2.00)

Chargrilled sirloin steak, served with chips, onion rings, mushrooms and half grilled tomato and Peppercorn sauce

FISH DISHES

17. Fresh Salmon

Fresh Scottish baked fillet of salmon stuffed with North Atlantic prawns & mixed herbs, served on a bed of sauteed potatoes, red pepper & onion with a vergine sauce

18. Grilled Swordfish

Grilled Swordfish Steak Served with new potatoes, asparagus with a vierge olive oil lemon and parsley sauce.

VEGETARIAN DISHES

19. Stuffed Mixed Peppers

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

20. Vegetarian Moussaka

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

DESSERTS

21. Eton Mess

Traditional English dessert, consisting of a mixture of strawberries, pieces of meringue and cream

22. Baklava

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

23. Cheesecake

Served with cream

24. Fruit salad & Ice Cream

Fresh fruit

25. Chocolate Cake

Served with sauce and cream