



New Years Eve, 3 Course Meze Menu £45 per person

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A selection of our Greek Starters, Mains and dessert shared in a Traditional Greek fashion

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Olives and Pitta Bread

‘Saganaki’ Crumbed feta cheese served with a balsamic onion compiture

‘Manitarkia’ Mushrooms pan fried in a garlic and tomato sauce with lemon, parsley and celery

‘Spanakopitas’ Fresh pastry filled with a mixture of spinach and feta cheese

‘Taramosalata’ Rich natural cured cod roe dip

‘Spiced Hoummous’ Chickpeas with tahini, paprika, cumin and chilli

‘Tzatziki’ Greek yogurt with cucumber, garlic and mint

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‘Kleftico’ Delicious Lamb on the bone, slowly backed in the oven in it’s own juices and lightly sprinkled with oregano

‘Stiffado’ Strips of prime beef cooked with red wine, tomatoes, onions and fine herbs

‘Roasted Chicken Pieces’ served with Garlic, Red Peppers, Mushrooms and Red Onions

‘Moussaka’ Layers of minced meat, aubergines, tomatoes and potatoes all topped with cheese sauce and baked in the oven

Mediterranean Rice

Classic Greek salad

Roasted Vegetables

(On Request for Vegetarians)

‘Vegetable Moussaka’ Layers of aubergine, tomatoes and potatoes all topped with a cheese sauce backed in the oven

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Dessert Sharer

Baklava, Brownies and Whipped Cream

Price is inclusive of VAT. A 10% cover charge will be added to the total bill. Some of our items may contain traces of nuts