

AVAILABLE WITH PRE-ORDER ONLY

# CHRISTMAS MENU 2023

EVENING 3 COURSES £34.95 - 2 COURSES £29.95

LUNCH 3 COURSES £29.95 - 2 COURSES £24.95

## Starters

### Beef Carpaccio

*Dressed with pickle, cucumber, and onion salad. Served with cream cheese sauce*

### Talagani

*Grilled Talagani cheese, poached tomato and basil sauce*

### Kolokitho Anthi

*Courgette flowers stuffed with rice. Served with Greek yoghurt sauce, orange balsamic and pomegranate seeds  
(Vegan option available)*

### Garidéma

*Pastry parcel filled with prawns, peppers, aubergine and herbs. Served with cream cheese sauce  
(Vegetarian option available)*

## Mains

### Rizóto Pantzari

*Beetroot risotto with white wine, garlic, onion and a parmesan crisp (Vegan option available)*

### Solomós Wellington

*Salmon fillet wrapped in pastry with cream cheese. Served with a stack of potato, carrot, broccoli, and aubergine  
with lemon sauce & pomegranate seeds*

### Galopoula

*Turkey leg with turmeric and saffron rice. Served with carrots, broccoli, brussels sprouts and gravy  
(Gluten Free option available)*

### Hoirino Kastano

*Pork tenderloin with a chestnut & sweet potato purée. Served with gravy  
(Gluten Free option available)*

## Desserts

### Kókkino Velóudo

*Layers of cream cheese icing and red velvet sponge*

### Sokolato Metaxa

*Chocolate sponge cake with luxurious chocolate and brandy cream, coated with dark chocolate ganache*

### Tarta Mont Blanc

*Tartlet pastry case filled with whipped cream, crumbled meringue and chestnut purée*

### Vegan Trillionaires Tart

*Crisp pastry filled with toffee sauce and chocolate ganache. Served with red berry compote and raspberry sorbet*



 Vegetarian  Gluten Free

Please specify any allergies including Vegan & Gluten Free options