



(Pre-order only)  
**CHRISTMAS MENU 2021**

Evening 3 courses £29.95, 2 courses £24.95

Lunch 3 courses £24.95, 2 courses £19.95

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## Starters

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**Sauté Manitari**  

*Portobello and button mushrooms baked in white wine, onion, garlic and truffle oil. Served with crispy shredded potatoes and mint yoghurt dip*

**Solomo Tarta**

*Flaky pastry tart filled with smoked salmon, herbs and chives. Garnished with a tomato salad*

**Dueto Tirion** 

*The cheese duo. One stilton and oat croquette and one of our famous fried cheese balls. Served with a rocket salad, strawberry balsamic and pomegranate jam*

**Soupa Kolokithi**   (Without prosciutto)

*Cream of pumpkin soup with crispy prosciutto. Served with crusty bread*

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## Mains

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**Hoirino** 

*Caramelised pork fillet with sweet white wine and Dijon mustard sauce. Served with chestnut purée, red wine gravy and baby carrots*

**Galopoula**

*Baked turkey fillet with pork and sage stuffing, baby carrots, braised kale and baby baked potatoes*

**Magoula**

*Beef cheeks and mushrooms slow cooked for 16 hours in a rich sweet red wine gravy. Served with chestnut purée and baby baked potatoes*

**Melitzana Bifteki**  

*Smoked aubergine burger. Served with baked vegetables*

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## Desserts

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**Tarta Lemoni** 

*A base of ginger biscuits topped with lemon mousse and mojito meringue*

**Kormos Sokolata** 

*Vanilla Yule log filled with brandy chocolate mousse and covered in chocolate sauce*

**Pavlova**  

*Crispy meringue filled with crème patissiere, fresh berries and syrup*