



FESTIVE MENU 2026

NOVEMBER 14TH UNTIL DECEMBER 30TH WITH PRE-ORDER ONLY

GREEK ON THE DOCKS

EVENING 3 COURSES £39.95 – 2 COURSES £34.95

LUNCH 3 COURSES £34.95 – 2 COURSES £29.95

Starters

Prawn & Ouzo Cocktail

Classic prawn cocktail with ouzo-infused Marie Rose sauce, avocado, iceberg lettuce and pomegranate seeds. Served with pita

Bacon Wrapped Halloumi

Grilled halloumi cheese wrapped in crispy bacon, glazed with Greek thyme honey and fresh thyme

Loukanikouvérta

Honey roast pigs in blankets, spring onions and sesame seeds

Roasted Beetroot & Carmelised Manouri

Baked beetroots with caramelised goat's cheese, roasted chestnuts, baby rocket and 'petimezi' grape molasses vinaigrette

Mains

Galópoula

Roasted Turkey paupiette wrapped in bacon and filled with festive stuffing. Served with fondant potato, buttered green beans, carrots and rosemary sauce

Slow Cooked Lamb Shank

Braised lamb shank in a rich Mavrodaphne wine and rosemary reduction, served on a bed of whipped feta potato purée

Wild mushroom & Truffle Pastitsio

Vegan take on a Greek classic, baked with wild mushrooms, black truffle, pasta, and a rich plant-based vegan béchamel

Desserts

New York Pistachio Cheesecake

New York cheesecake with pistachio cream

Tiramisu

Tiramisu log cake. Chocolate sponge cake, mascarpone cheese cream, Marsala wine, Italian savoiardi biscuits soaked in espresso coffee, and sprinkled with cocoa

Traditional Serano

Classic-recipe sponge cream cake coated in milk chocolate

Vegan Trillionaires Tart

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