

PARTY SET MENU

£25.00pp Wednesday-Thursday / £30.00pp Friday-Sunday

STARTERS

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

BRIE (V)

Breadcrumbs, deep fried and served with cranberry sauce.

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.

DUCK LIVER PATÉ

Served with toasted ciabatta and red onion chutney.

DOLMADES (V*)(GF)

Seasoned rice, wrapped in fresh vine leaves, poached and served on a bed of black eyed beans with a lemon and olive oil vinaigrette.

KING PRAWNS (GF)

Meaty crevettes peeled and pan fried in our signature garlic and chilli oil.

MAIN COURSES

CHICKEN ELIZABETH (GF)

Strips of chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes, french beans and chantenay carrots.

KLEFTIKO (GF)

Shoulder of lamb slow roasted in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with new potatoes and a greek salad.

AFELIA

Diced shoulder of pork marinated in red wine, pan fried with coriander and seasoning. Served on a bed of our tomato infused bulgar wheat and complemented with a side of greek yogurt.

WAGYU BEEF BURGER

Wagyu beef - derived from Japanese cattle and famous for its juiciness and tenderness, topped with blue cheese, chipotle sauce and crispy sauteed onions in a ciabatta bun. Served with chunky fries and homemade onion rings.

MARROW (V*)

Stuffed with bulgur wheat, red onion, green peppers, mushrooms and tomatoes, seasoned and then oven roasted. Accompanied with a Greek salad with vegan feta - Delicious & Nutritious!

MOUSSAKA (V)

Lamb or Quorn mince, aubergine, onions, potatoes, oregano, tomato and topped with bechamel sauce.

SALMON LINGUINE

Grilled fillet of salmon on a bed of linguine, topped with a creamy tomato and chilli sauce with a hint of pesto.

FILLET (GF)

9 oz. Lean and tender with a delicate flavour. Served with fries and a tomato & red onion salad. (£10.00 surcharge).

DESSERTS

WHITE CHOCOLATE AND RASPBERRY ROULADE (V)

Served with cream.

TOFFEE & HONEYCOMB CHEESECAKE

Served with cream or cornish vanilla ice cream.

CHOCOLATE TRIO TRUFFLE STACK (GF)

SOLLEYS HONEYCOMB CRUNCH ICE CREAM (V)

Made in Deal, Kent.

MEDITERRANEAN LEMON SORBET (V*)

Pour a shot of Limoncello over your sorbet for £2.00 extra.

**Sunday parties may also choose any sunday roast included in the set menu.*