

# **PARTY SET MENUS**

Please find the set party menus below. We require your entire party to choose from **Option 1 OR Option 2.**

## **Option 1 - MEZE**

A wide variety of Greek hot & cold dishes. Finished with Baklava and ice cream.

**£30.00pp**

## **Option 2 - 3 COURSE MENU**

**£27.50pp Wednesday - Thursday / £32.00pp Friday - Sunday**

## **STARTERS**

### **CLASSIC PRAWN COCKTAIL**

Served with brown bread & butter.

### **BRIE (V)**

Breadcrumbs, deep fried and served with cranberry sauce.

### **BUTTON MUSHROOMS IN GARLIC (V\*)**

### **DUCK LIVER PATÉ**

Served with toasted ciabatta and red onion chutney.

### **HALLOUMI**

Grilled with honey and served on a bed of Greek smoked ham.

### **KING PRAWNS (GF)**

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

## **MAIN COURSES**

### **CHICKEN ELIZABETH (GF)**

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and fresh vegetables of the day.

### **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.

### **KENTISH PORK KNUCKLE**

Slow roasted knuckle of pork, served on a bed of creamy mashed potatoes with a thick Kentish apple & cider gravy. Served with vegetables of the day.

### **WAGYU BEEF BURGER**

Wagyu beef - famous for its juiciness and tenderness, topped with english cheddar and a sweet red onion chutney. Served with chunky fries and homemade onion rings.

### **VEGAN WELLINGTON (V\*)**

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and fresh vegetables of the day.

### **MUSHROOM STROGANOFF (V)**

Served on a bed of rice.

### **HALIBUT GRENOBLE (GF)**

Prime fillet of halibut poached in white wine and capers. Served with new potatoes and vegetables of the day.

### **FILLET (GF)**

9 oz. Lean and tender with a delicate flavour. Served with chunky chips and a tomato & red onion salad.

(£10.00 surcharge).

## **DESSERTS**

### **WHITE CHOCOLATE AND RASPBERRY ROULADE (V)(GF)**

Served with cream.

### **BISCOFF CHEESECAKE**

Served with cream.

### **BLACK FOREST ROULADE (V)**

Served with cream.

### **VEGAN CHOCOLATE & ORANGE TART (V\*)**

### **HOMEMADE BAKLAVA (V)**

Layers of filo pastry entwined with crushed pistachios and baked in the oven with honey. Served with vanilla ice cream.

### **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.*