

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*)

PARMA HAM & MELON

Topped with buffalo mozzarella.

HALLOUMI FRIES (V)

Breadcrumbs and served with a sweet chilli dip.

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.

KING PRAWN & CRAYFISH GNOCCHI

Served in a creamy spinach and parmesan sauce.

WAGYU BEEF BURGER

Wagyu beef - famous for its juiciness and tenderness, topped with english cheddar or blue cheese and a tomato and onion relish on the side. 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.

STUFFED AUBERGINE (V*)

Half an aubergine stuffed with a mediterranean medley topped with vegan cheese and roasted in the oven and served with a greek salad.

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.

TOFFEE & HONEYCOMB CHEESECAKE (V)

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.*