

PARTY SET MENU

Wednesday, Thursday & Sundays

2 courses - £25.00pp or 3 courses - £30.00pp

Friday & Saturdays

2 courses - £30.00pp or 3 courses - £35.00pp

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.

INVOLTINI (GF)

Smoked salmon parcels filled with crab meat in a lime mayonnaise.

DUCK TACO

Corn shell filled with shredded duck and a sweet mango chutney.

KING PRAWNS (GF)

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)

Slow roast rump of lamb in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with new potatoes and a greek salad.

MOUSSAKA (V)

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

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.

SEABASS (GF)

Filleted and pan fried in lemon butter and served with a spring onion mash and vegetables of the day.

MAGRET ORIENTAL

Breast of duck pan fried to your liking, in a plum, five spice and peppercorn sauce. Served with sauté potatoes and vegetables of the day.

FILLET (GF)

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

Available with peppercorn or stilton sauce upon request.
(£10.00 surcharge).

DESSERTS

WHITE CHOCOLATE AND RASPBERRY ROULADE (V)(GF)

Served with cream.

BISCOFF CHEESECAKE (V)

Served with cream.

CHOCOLATE FONDUE (V)

Served with strawberries & marshmallows.

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.*

Topside of beef

Forerib of beef

Norfolk Turkey

Loin of Pork

English Lamb

PARTY SET MENU

PRE-ORDER FORM

All bookings of 9 and above are required to choose from a set menu and we request their food choices at least a week prior to their reservation.

<u>Party Name:</u>	<u>Party Size:</u>	<u>Date:</u>	<u>Time:</u>
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	<u>NAME:</u>	<u>STARTER:</u>	<u>MAIN:</u>	<u>DESSERT:</u>	<u>OTHER / ALLERGIES:</u>
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PARTY SET MENU

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**Please fill in the boxes required and once complete please return the edited document to info@sotiriosfolkestone.com or simply print it out and drop it in to us.
Thank you again!**