

# LUNCH & EARLY EVENING SET MENU

12pm-6pm Wednesday-Thursday, 12pm-3pm Friday & Saturday

2 Courses For £16.95, 3 Courses For £19.95

## STARTERS

### SOUP OF THE DAY (V)

### BUTTON MUSHROOMS (V\*)(GF)

Served in garlic.

### CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

### HALLOUMI FRIES (V)

Breadcrumbs and served with a tomato salsa.

### TEMPURA PRAWNS

Served with a sweet chilli dip.

### BRIE (V)

Served with a cranberry sauce.

### DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.

## MAIN COURSES

### SAUSAGE & MASH

Prime pork sausages served on a bed of mashed potato and fresh vegetables. Topped with an onion gravy.

### WAGYU BEEF BURGER

Wagyu beef- derived from Japanese cattle and famous for its juiciness and tenderness, topped with cheddar or blue cheese and a tomato and onion relish on the side. Served with thick cut chips and 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.

### SOTIRIOS PRAWN CURRY

Prawns with chunks of sweet potato, coriander, red peppers in a medium creamy curry sauce. Served with white rice and topped with fresh chilli.

### SALMON (GF)

(£3.50 Surcharge)

Fillet of salmon topped with a lemon & herb butter and served with new potatoes and vegetables of the day.

### MOUSSAKA (V)

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

### STIFADO (GF)

Cubed lean beef in a red wine sauce with shallots, nutmeg, oregano and garlic. Accompanied with rice and a greek salad.

### LAMBS LIVER & BACON

Served on a bed of mashed potato and vegetables of the day.

### CHICKEN ELIZABETH (GF)

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

## DESSERTS

### BISCOFF CHEESECAKE (V)

### WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

### CHOCOLATE FONDUE

Served with strawberries & marshmallows.

### LEMON SORBET (V\*)

### APPLE & CARAMEL CRUMBLE (V)

Served with custard.

(V) Vegetarian. (V\*) Vegan. (GF) Gluten free.

Please ask if you have any dietary requirements.

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## 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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2.					
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# LUNCH & EARLY EVENING SET MENU

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

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