

LUNCH & EARLY EVENING SET MENU

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

2 Courses For £18.95, 3 Courses For £21.95

STARTERS

SOUP OF THE DAY (V)

MUSHROOM SOTIRIOU (GF)
Button mushrooms cooked in a creamy garlic sauce with bacon lardons.

BRIE (V)

Served with a cranberry sauce.

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.

DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.

HUMMUS (V*)

Served with pitta bread.

MAIN COURSES

SAUSAGE & MASH

Prime pork sausages served on a bed of mashed potatoes, accompanied with fresh vegetables and topped with 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)

(£2.95 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.

PRE-ORDER FORM

(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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LUNCH & EARLY EVENING SET MENU

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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 or simply print it out and drop it in to us.
Thank you again!**

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