PARTY SET MENU

<u>Wednesday, Thursday & Sundays</u> 2 courses - £27.00pp or 3 courses - £32.00pp <u>Friday & Saturdays</u> 2 courses - £35.00pp or 3 courses - £39.50pp

STARTERS

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

DOLMADES (V*)

Vine leaves stuffed with rice & peppers on a bed of hummus and served with pitta bread.

BRIE (V)

Breadcrumbed, deep fried and served with cranberry sauce.

MUSHROOM SOTIRIOU (GF)

Button mushrooms cooked in a creamy garlic sauce with bacon lardons.

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 saute potatoes and vegetables of the day.

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

FILLET (GF)

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

(£7.00 surcharge). Add peppercorn or stilton sauce for £3.00

DESSERTS

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

Served with cream.

BISCOFF CHEESECAKE (V)

Served with cream.

CHOCOLATE FONDUE (V)

Served with strawberries & marshmallows.

BELGIAN CHOCOLATE CHEESECAKE (V^*)

Served with a cherry sauce.

APPLE & CARAMEL CRUMBLE (V)

Served with custard.

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 Loin of Pork English Lamb Norfolk Turkey

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.

Party Name:	Party Size:	<u>Date:</u>	<u>Time:</u>

	<u>NAME:</u>	STARTER:	MAIN:	DESSERT:	<u>OTHER /</u> ALLERGIES:
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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!