



FESTIVE 3 COURSE SET MENU

£36.50 WEDNESDAY, THURSDAYS & SUNDAYS

£39.95 FRIDAYS & SATURDAYS

STARTERS

DUCK LIVER PATÉ

Served with ciabatta and a red onion chutney.

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.

TOMATO & ROASTED RED PEPPER SOUP (V)(GF)

KING PRAWNS (GF)

Peeled king prawns, pan fried in a chilli & garlic olive oil.

KEFTEDES MEATBALLS

Greek beef and pork mince meatballs infused with herbs and full of flavour. Served in a lemon sauce and topped with crumbled feta cheese.

MAIN COURSES

FESTIVE WAGYU BEEF BURGER

Topped with a slice of roast turkey, creamy brie and cranberry. Served with chunky chips, onion rings and pigs in blankets.

VEGAN WELLINGTON(V*)

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with roasted potatoes and vegetables of the day.

CHICKEN ELIZABETH (GF)

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

ROAST NORFOLK TURKEY OR ROAST TOPSIDE OF ENGLISH BEEF

Carved at your table with all the festive trimmings.

LAMB RUMP

Slow roasted rump of lamb served on a bed of creamy mashed potatoes and fresh vegetables. Topped with a mint and madeira wine sauce.

HALIBUT GRENOBLE(GF)

Prime fillet of halibut poached in white wine and capers. Served with new potatoes and vegetables of the day.

MOUSSAKA (V)

Lamb mince or vegetarian, aubergine, onions, potatoes, mixed vegetables, oregano, tomatoes and topped with a thick bechamel sauce. Served with a greek salad.

ENTRECÔTE AU POIVRE (GF) (£4.95 SURCHARGE)

10oz. Tender yet succulent - Prime Sirloin topped with a peppercorn sauce and served with saute potatoes and vegetables.

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce.

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

DUO OF FESTIVE CHEESE (V)

Creamy brie & stilton served with a selection of crackers and a red onion chutney.

BELGIAN CHOCOLATE CHEESECAKE (V*)

Topped with a cherry sauce.

CREAMY COFFEE ICE CREAM (V)(GF)

Served with a shot of baileys to pour over.

MEDITERRANEAN LEMON SORBET (V*)

(Add a shot of Limoncello for £2.00)



PRE-ORDER FORM

All bookings of 7 and above are required to choose from a set menu and we request their food choices at least a week prior to their reservation. For any dietary requirements, please let us know.

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

	<u>NAME:</u>	<u>STARTER:</u>	<u>MAIN:</u>	<u>DESSERT:</u>	<u>OTHER / ALLERGIES:</u>
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					

13.					
14.					
15.					
16.					
17.					
18.					
19					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					

28.					
29.					
30.					
31.					
32.					
33.					
34.					
35.					
36.					
37.					
38.					
39.					
40.					
41.					
42.					

43.					
44.					
45.					
46.					
47.					
48.					
49.					
50.					

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!