

PARTY SET MENU

Wednesday, Thursday & Sundays

2 courses - £29.00pp or 3 courses - £34.00pp

Friday & Saturdays

2 courses - £37.95pp or 3 courses - £42.95pp

STARTERS

CLASSIC PRAWN COCKTAIL

Served with granary bread & butter.

DOLMADES (V*)

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

BRIE (V)

Breadcrumbs, deep fried and served with cranberry sauce.

MUSHROOM SOTIRIOU (GF)

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

SMOKED SALMON (GF)

Served with a dill crème fraîche.

DUCK LIVER PATÉ

Served with ciabatta and red onion 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 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.

HALIBUT GRENOBLE (GF)

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

FUSILLI ARRABIATA (V)

Fusilli pasta, cooked in a spicy tomato arrabbiata sauce with spinach.

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.

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

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