

# LUNCH & EARLY EVENING SET MENU

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

*2 Courses For £19.95, 3 Courses For £22.95*

## STARTERS

### **BRIE (V)**

Served with a cranberry sauce.

### **CLASSIC PRAWN COCKTAIL**

Served with granary bread & butter.

### **TEMPURA PRAWNS**

Served with a sweet chilli dip.

### **HALLOUNZA (GF)**

Greek smoked ham topped with grilled halloumi and sliced tomato.

### **SOUP OF THE DAY (V)**

Served with ciabatta bread.

### **DUCK LIVER PATÉ**

Served with ciabatta and red onion chutney.

### **MUSHROOM SOTIRIOU (GF)**

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

### **DOLMADES (V\*)**

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

## MAIN COURSES

### **MUSHROOM STROGANOFF (V)**

A rich and comforting classic with sliced mushrooms simmered in a white wine, garlic, paprika, and fresh herbs sauce and served with white rice.

**(Add chicken for £3.00)**

### **WAGYU BEEF BURGER**

Wagyu beef- derived from Japanese cattle and famous for its juiciness and tenderness, topped with cheddar 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 vegetables of the day.

### **BARNESLEY CHOP**

**(£3.00 Surcharge)**

A tender & juicy double sided lamb chop. Served with saute potatoes, vegetables and a cumberland sauce.

### **COD & CHIPS**

Fillet of cod, battered and deep fried. Served with thick cut chips, peas and tartare sauce.

### **MOUSSAKA (V)**

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

### **KING PRAWN JALFREZI (GF)**

Succulent king prawns tossed with a spicy jalfrezi sauce and served with saffron rice.

### **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)**

**BELGIAN CHOCOLATE  
CHEESECAKE (V\*)**

**CHERRY-COLA  
SORBET (V)**

**APPLE & CARAMEL  
CRUMBLE (V)**  
Served with custard.

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

Please ask if you have any dietary requirements.

# 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](mailto:info@sotiriosfolkestone.com) or simply print it out and drop it in to us.**  
**Thank you again!**