

LUNCH & EARLY EVENING SET MENU

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

2 Courses For £19.95, 3 Courses For £24.95

STARTERS

HALLOUMI FRIES (V)

Served with a sweet chilli dip.

MUSHROOM SOTIRIOU (GF)

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

CLASSIC PRAWN COCKTAIL

Served with granary bread & butter.

TEMPURA PRAWNS

Served with a sweet chilli dip.

DOLMADES (V*)

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

DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.

SOUP OF THE DAY (V)

Served with ciabatta 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.

CHICKEN ELIZABETH (GF)

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

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.

CUMBERLAND SAUSAGES

Served on a bed of mashed potatoes with onion gravy and vegetables.

LAMBS LIVER & BACON

Served on a bed of mashed potato and vegetables of the day.

DESSERTS

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

BELGIAN CHOCOLATE CHEESECAKE (V*)

LATTE ICE CREAM(V)
Add a shot of Baileys £2.00

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.

Party Name:

Party Size:

Date:

Time:

<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!