

# 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.

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

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

### **TEMPURA PRAWNS**

Served with a sweet chilli dip.

### **DUCK LIVER PATÉ**

Served with ciabatta and red onion chutney.

### **MELON & GINGER (V\*)(GF)**

Cold melon served with fresh grated ginger.

## MAIN COURSES

### **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

### **SALADS:**

#### **TUNA & BUTTERBEAN (GF)**

Flaked tuna with butter beans, sweetcorn and fresh mixed salad, finished with a light olive oil dressing.

#### **BAKED GOATS CHEESE (V)(GF)**

Warm baked goat's cheese with walnuts, fresh mixed salad and a sweet balsamic glaze.

### **STUFFED PEPPER (V\*)**

Whole pepper, stuffed with seasoned rice, mushrooms, tomatoes, butter beans and onions. Served with sauté potatoes, hummus and pitta.

### **CHICKEN ELIZABETH (GF)**

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

### **HALLOUMI SOUVLAKI (V)(GF)**

Grilled skewers of halloumi and vegetables on a bed of seasoned rice and greek salad. Served with sweet chilli and tzatziki sauce.

### **MOUSSAKA (V)**

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

### **WAGYU BEEF SOUVLAKI (GF)**

Skewers of herbed wagyu beef mince, grilled and served with seasoned rice, greek salad and tzatziki sauce.

### **COD & CHIPS**

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

### **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)(GF)**  
Add a shot of Baileys £2.00

**STRAWBERRIES & CREAM (GF)(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.

<b><u>Party Name:</u></b>	<b><u>Party Size:</u></b>	<b><u>Date:</u></b>	<b><u>Time:</u></b>
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	<b><u>NAME:</u></b>	<b><u>STARTER:</u></b>	<b><u>MAIN:</u></b>	<b><u>DESSERT:</u></b>	<b><u>OTHER / ALLERGIES:</u></b>
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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!**