

PARTY SET MENU

**INCLUDES A GLASS OF PROSECCO PER PERSON WHEN THE WHOLE PARTY PREORDERS
FROM THE PARTY SET MENU. ***

*Order must be given at least 7 days prior to the booking.

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 crème fraîche.

HAM HOCK TERRINE

Tender, slow-braised ham hock pressed into a terrine with herbs and seasoning. Served with ciabatta bread.

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.

RUMP OF LAMB

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

SALMON HOLLANDAISE (GF)

Poached salmon fillet, finished on the grill and served crispy skin side up, with hollandaise sauce, creamy mashed potatoes and vegetables of the day.

BELLY OF PORK

Slow-roasted pork belly served with an apple cider sauce, creamy mashed potatoes and vegetables of the day.

FILLET (GF)

10 oz. Lean and tender with a delicate flavour. Served with chunky chips and a tomato & red onion salad.

(£8.00 surcharge).

Add peppercorn or stilton sauce for 4.00

DESSERTS

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

Served with cream.

LEMON SHORTBREAD CHEESECAKE (V)

Served with a cherry compote.

Served with cream.

CHOCOLATE FONDUE (V)

Served with strawberries & marshmallows.

BELGIAN CHOCOLATE CHEESECAKE (V*)

Served with a cherry sauce.

LATTE ICE CREAM (V)(GF)

(Add a shot of Baileys for £2.00)

**Sunday parties may also choose any Sunday roast included in the set menu.*

Topside of beef

Loin of Pork

English Lamb

Norfolk Turkey

PRE-ORDER FORM

All party bookings 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!