



FESTIVE 3 COURSE SET MENU 2026

£38.50 WEDNESDAY, THURSDAYS & SUNDAYS

£41.95 FRIDAYS & SATURDAYS

STARTERS

BROCCOLI & STILTON SOUP (V)(GF)

Served with ciabatta bread.

DUCK LIVER PATÉ

Served with ciabatta and a red onion chutney.

CRAB INVOLTINI (GF)

Crab meat in a lime mayonnaise wrapped into a parcel with smoked salmon.

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

KEFTEDES MEATBALLS

Greek beef and pork mince meatballs infused with herbs and full of flavour. Served in a lemon sauce and topped with crumbled feta cheese.

BAKED GOATS CHEESE (V)

Served with walnuts, balsamic glaze and ciabatta bread.

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.

CHICKEN GYROS SKEWERS

Chicken skewers marinated in Greek yogurt, lemon and oregano. Served with a selection of traditional Greek accompaniments.

MAIN COURSES

ROAST NORFOLK TURKEY OR ROAST TOPSIDE OF BEEF OR NUT ROAST (V)

Carved at your table with all the festive trimmings.

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 saute potatoes and vegetables of the day.

SWORDFISH (GF)

Fillet of swordfish in a garlic, lemon and parsley butter. Served with sauté potatoes and a greek salad.

ENTRECÔTE CHASSEUR

(£4.95 surcharge)

10oz. Tender yet succulent - Prime Sirloin topped with a chasseur sauce and served with saute potatoes and vegetables.

LAMB & KING PRAWN SOUVLAKI (GF)

Drizzled with a lemon & garlic dressing and served with tzatziki, a Mediterranean tomato sauce, pilaf rice and a greek salad.

FESTIVE WAGYU BEEF BURGER

Topped with a slice of roast turkey, creamy brie and cranberry. Served with chunky chips, onion rings and pigs in blankets.

KLEFTIKO (GF)

Slow roast rump of lamb in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with roasted potatoes and vegetables.

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce.

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

DUO OF FESTIVE CHEESE (V)

Creamy brie & stilton served with a selection of crackers and a red onion chutney.

BELGIAN CHOCOLATE CHEESECAKE (V*)

Topped with a cherry sauce.

MEDITERRANEAN LEMON SORBET (V*)

(Add a shot of Limoncello for £2.00)

