

# Party Menu

Three Courses 44.95 per person

## Starters

### Trio of Dips

Agora houmous, taramosalata, tzatziki with toasted pitta bread

### Spinach & Feta Cheese Pie (v)

Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

### Tiger Prawns

Charcoal grilled Tiger Prawns, tomato dressing

### Spiced Parsnip Soup (v)

Warm bread

### Calamari

Deep fried, served with herb cream sauce

### Cured Loundza

Cured pork tenderloin grilled on charcoal and halloumi cheese

## Mains

### Souvlaki Chicken

Marinated chicken breast cubes, tomato puree sauce, garlic, French fries

### Tagliatelle Tiger Prawn

Sautéed tiger prawns, herb cream sauce

### British Sirloin Steak

Char-grilled, flavoursome steak, French fries, cherry tomatoes, peppercorn sauce

### Prawn Salad

Mixed leaves, cherry tomatoes, olives, cherry tomatoes, peppercorn sauce

### Klefitko

Slow braised lamb on the bone, seasoned red wine jus, roasted potatoes, vegetables

### Fillet of Sea Bass Supreme

Sea Bass with tiger prawn, new potatoes, mixed vegetables, herb cream sauce

### Vegetarian Plate (v)

Spinach & feta cheese pie, courgette, aubergines with tomato dressing, houmous halloumi, mushrooms, tzatziki, beetroot, pitta

## Desserts

### Chocolate Brownie

With vanilla ice cream

### Honeycomb Cheesecake

With mixed seasonal berry compote

### Baklava

Layered pastry, nuts, vanilla ice cream

### Selection of Ice cream & Sorbets

Salted caramel, vanilla, mango, lemon

(v) vegetarian (ve) vegan

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 10% discretionary service charge will be added to your bill, with thanks

Not available throughout December & any other special days