

THE REAL GREEK

EAT. TOGETHER.

CHRISTMAS MENU

TWO COURSES £19.95pp / THREE COURSES £24.95pp

WELCOME DRINK

A GLASS OF PROSECCO

STARTER

A selection

GREEK MEZE PLATE V
A selection of crudités, flatbread, houmous, tzatziki, green pea fava, spinach tiropitakia, dolmades and olives.

MAIN COURSE

Choose one

PORK CHOP

 GF

Marinated with fresh herbs & citrus, served with apricot sauce, warm green pea fava and chantenay carrots.

TURKEY ROLL

 GF

Marinated with fresh herbs & citrus, served with cinnamon & Mavrodaphne cranberry sauce, crushed new potatoes with spinach, green beans and chantenay carrots.

LAMB CUTLETS

With Greek style garlic mint sauce, served with sweet potato slices, green beans and chantenay carrots.

SPICY JACKFRUIT CHRISTMAS STEW

 V VG GF

With cinnamon & Mavrodaphne cranberry sauce, served with crushed new potatoes with spinach, green beans and chantenay carrots.

DESSERT

Choose one

CARAMEL & PECAN CHEESECAKE
CHOCOLATE MOUSSE CAKE V
BAKLAVA V VG
LUXURY ICE CREAM V
SORBET V VG

FULL ALLERGEN INFO MENU AVAILABLE ON REQUEST. V ITEMS ARE SUITABLE FOR VEGETARIANS. GF ITEMS ARE SUITABLE FOR COELIACS.

Christmas Menu available from 12th November 2018 until 6th January 2019. This menu cannot be discounted. For more information on menus, bookings and availability, please speak to the Restaurant Manager. Also please speak to the Restaurant Manager if you have any special dietary requirements or allergies within your party booking. **You will need to pre-order your dish selection.** All our dishes may contain traces of nuts. Although dishes identified are gluten free, as we have products in the restaurant that contain gluten, there is a possibility that traces of gluten may still be found in them.