# CHRISTMAS MENU



THE REAL GREEK
EAT TOGETHER

## TWO COURSES £19.95pp THREE COURSES £24.95pp



#### WELCOME DRINK

A glass of prosecco.

#### **STARTER**

#### **GREEK MEZE PLATE V**

A selection of crudités, flatbread, houmous, tzatziki, fava, spinach tiropitakia, dolmades and olives.

#### MAIN COURSE

#### **CHOOSE ONE**

#### **TURKEY MOUSSAKA**

A festive take on a Greek classic. Served with a Christmas Salad.

#### LAMB CUTLETS GF

Served with green beans, root vegetables and a Mavrodaphne cranberry sauce.

# **VEGETABLE STACK**WITH HALLOUMI V\*

With aubergine, peppers and houmous. Served with green beans.

\*This dish can be made Vegan without the Halloumi

### **DESSERT**

#### **CHOOSE ONE**

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

# FULL ALLERGEN INFO MENU AVAILABLE ON REQUEST.

V Items are suitable for vegetarians. VG Items are suitable for vegans. GF Items are suitable for coeliacs.

Christmas Menu available from 11th November 2019 until 5th January 2020. 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. 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.