

AVAILABLE FROM 1ST TO 31ST DECEMBER

3 COURSES £26.95 PER PERSON

PRE ORDER ONLY

STARTERS

SOUP: chestnut soup (v)

MELITSANAKIA: Aubergine rolls stuffed with cream cheese and mint (V)

MANITARIA : Stuffed mushrooms with halloumi cheese, herbs and dressed with lemon and olive oil

PRAWN COCKTAIL: Prawns dressed with marie rose sauce on a bed of shredded lettuce

LOUKANIKO: Spicy greek sausage (pork and leek) simply grilled

THREE WISE MEN: Houmos, tzatziki, skordakia ( garlic and potato dip)

FETA: Fried feta cheese topped with honey and sesame seeds

MAINS

SOLOMOS: grilled salmon steak with vegetables, baby potatoes and butter sauce

GALOPOULA: Traditional stuffed roast turkey

AGINARES : Vegetable stew with artichokes, carrots and potatoes highlighted with the flavour of lemon and dill

CHICKEN METAXA: Chicken with red grapes, brandy and a rich creamy sauce

SIRLOIN: Sirloin steak in peppercorn sauce

HIRINO: Slow roasted pork leg, orange, honey, mustard and honey glazed potatoes

FRINKOKOTA: Guinea fowl fillets with caramelised shallots and potatoes ala cream

DESERTS

DIPLES: Thin sheets like dough, fried and dipped in honey with a sprinkle of cinnamon

MELOMUKARONA: Honey cookies with walnuts

MOUS AVOLADO: Chocolate and avocado mousse with fresh strawberries

BAKLAVA: Nuts and filo pastry in honey sugar syrup

CHRISTMAS PUDDING