



END OF YEAR CELEBRATIONS

Christmas Party Menu

RUNNING FROM 25TH
NOVEMBER UNTIL
23RD DECEMBER

BOOK BY 31ST OCTOBER AND
ENJOY A FREE GLASS OF
CHAMPAGNE PER PERSON



£35 PER PERSON

DEPOSIT REQUIRED

25TH NOVEMBER TO 24TH DECEMBER

BOOK BY 31ST OCTOBER AND ENJOY A
COMPLIMENTARY GLASS OF FIZZ UPON
ARRIVAL

EACH PLATTER INCLUDES ALL COLD
MEZE ALONG WITH YOUR CHOICE OF
SHARING FEAST PLATTER
1 X PLATTER PER 2 PEOPLE

COLD MEZE

SELECTION OF DIPS + PITA

TZATZIKI (GF, V) | HTIPITI (GF, V) | MELITZANOSALATA (GF, VE)
TARAMASALATA | HOUMOUS (GF, VE)

TOURSI (GF, VE*)

PICKLED VEGETABLE MEDLEY, STUFFED PEPPELINO
PEPPERS, DOLMADES, OLIVES

GREEK HORIATIKI SALATA (GF, VE*)

TOMATO, CUCUMBER, RED ONION, PEPPERS,
KALAMATA OLIVES AND P.D.O FETA, MIXED IN OUR
LADOLEMONO DRESSING

MIXED FEAST

MIDIA SAGANAKI (GF)
SAUTÉED FRESH MUSSELS, SALSA

GARIDES SKARAS (GF)
CHARGILLED TIGER KING PRAWNS

MIXED SOUVLAKIA (GF)
CHICKEN & LAMB SKEWERS

BIFTEKI YEMISTO
SPICED MINCE PATTIES WITH A GREEK CHEESE FILLING

LOUKANIKO (N)
TRADITIONAL PORK AND LEEK SAUSAGE

PATATES STO FOURNO (GF, VE)
OVEN BAKED LEMON AND GARLIC POTATOES

VEGETARIAN FEAST

SPANAKOPITA (V)
SPINACH, DILL, LEEK, P.D.O FETA AND KEFALOTYRI PIE

REVITHOKEFTEDES (GF, VE)
THE GREEK FALAFEL - CHICKPEAS, CORIANDER, CUMIN & GARLIC

KOUNOUPIDI (GF, VE)
SAUTÉED CAULIFLOWER, RED PEPPER KOPANISTI

GIGANDES (GF, VE)
SLOW-COOKED BUTTER BEANS, SALSA, DILL

SPANAKORIZO (GF, VE)
SAUTÉED SPINACH, LEMON, CAROLINA RICE, RICH
TOMATO REDUCTION

PATATES STO FOURNO (GF, VE)
OVEN BAKED LEMON AND GARLIC POTATOES

Gf - Gluten Free | V - Vegetarian | Ve - Vegan
Ve* - Can be made vegan | N - Nuts