

MIN 12 PEOPLE

CHRISTMAS PARTY MENU

£38 PER PERSON

VARIETY OF DIPS + PITA

Marinated Olives (Gf, Ve) |Tzatziki (Gf, V) Htipiti (Gf, V) | Melitzanosalata (Gf, Ve) Houmous (Gf, Ve)

GREEK ROAST PLATTER

Each platter consists of the below items to share

Greek Yorkies (Ve)
Traditional yorkshire puddings with lemon thyme

Patates Sto Fourno (Gf,Ve) Oven roast potatoes, lemon, garlic, oregano

Lahanika (Gf, V)
Sautéed seasonal vegetables, herb
butter

Loukaniko in Blankets (Gf, N) Chargrilled village sausage, streaky bacon

Crustinis (V)
Whipped feta mousse, cranberry
chutney, pistachios

Stuffing Balls (Ve)
Chopped hazelnuts, tarragon,
breadcrumbs

MAIN CHOICES

Choice of 1 protein per person

Slow Roasted Lamb Shank* (Gf)
+£4 Supplement

Oven-Roasted Spatchcocked Poussin* (Gf)

Cauliflower Steak** (Gf, Ve, N)

*served with our homemade gravy
**served with a red pepper koppanisti

GLIKA

Choice of 1 dessert per person

Rizogalo (V)

Melamakarona (Ve*)

Bougatsa (V)

Authentic and creamy Greek rice pudding, topped with cinnamon Traditional orange and honey Christmas cookies, topped with honey and cinnamon and served with pagoto

Crispy filo pastry, semolina custard filling topped with cinnamon and served with pagoto

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

