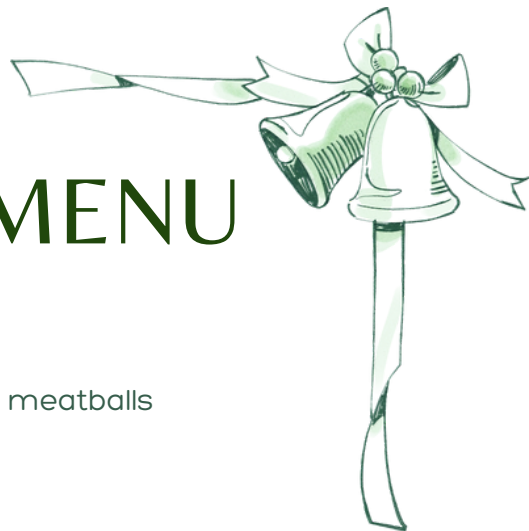




December SET MENU

STARTERS

Village Sausage & Meatballs

lightly spiced greek sausage & aromatic pork meatballs

Prawn Salad

with Caesar dressing

Breaded Mushrooms

finished with garlic & parmesan & served with ranch dip

Duo Dips

Taramasalata & Houmous served with warm flatbread

Halloumi Mac & Cheese

topped with garlic breadcrumbs & crispy bacon bits

MAIN DISHES

all main dishes served with aegean salad

Chicken Gyros & Halloumi Pitta

topped flatbread with seasoned fries & a choice of dip
(tzatziki, houmous or taramasalata)

Beef Stifado

tender beef, cinnamon & red wine served with vegetable rice

Moussaka

lamb & beef ragu, layered with aubergine, courgette, potatoes & cheese
sauce served with seasoned fries

Chicken Athena

pan fried breaded breast of chicken, smoked ham, spinach, cream,
parmesan & mozzarella on cheesy mash

Grilled Seabass

with dill & lemon oil served with cherry tomatoes lemon & herb wedges

Grilled Sirloin (+£6.5)

250g sirloin steak served with grilled tomato, mushrooms, crispy onions &
seasoned fries & a choice of garlic butter or peppercorn sauce

Vegetarian Moussaka

mushroom ragu, layered with aubergine, courgette, potatoes & cheese sauce served
with seasoned fries. Vegan adaptable

Lamb Kleftikon (+£2.5)

slow baked lamb, cumin, cinnamon & garlic served with lemon & herb wedges

DESSERTS

Brûlée Cheesecake

served with raspberry coulis & vanilla ice cream

Chocolate Brownie

with Mars bar & brandy sauce, marshmallows, vanilla ice cream & Oreo crumb

Sticky Toffee Pudding

served with warm toffee sauce & vanilla ice cream

Baklava

served with vanilla ice cream

2 COURSE £28

3 COURSE £35

THIS MENU IS FOR PARTIES OF 7 OR MORE PEOPLE AND MUST BE ORDERED FROM BY THE WHOLE TABLE.