

DECEMBER SET MENU

Starters

Prawn Salad

with Ceasar dressing

Falalalalalalafel

sage falafel with orange salad & pomegranate molasse

Stilton Mushrooms

button mushrooms in a rich stilton sauce topped with cheese on toast

Christmas Baubles

croquettes filled with turkey & ham, with spinach cream sauce

Main Course

Moussaka Orphano

mushroom ragu, layered with aubergine, courgette, potatoes & cheese sauce served with seasoned fries & house salad

Souvlaki

Marinated, skewered & chargrilled chicken & pork, topped with Mediterranean vegetables & vegetable rice

Grilled Seabass Fillet

with a king prawn & spinach cream & mashed potatoes

Lemonopapia

pan fried duck breast in honey & lemon sauce served with roasted potatoes & red cabbage

Moussaka

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

Manistra Orphano

greek style ramen, macaroni cooked in vegetable broth, topped with boiled egg, spinach, carrots, mushrooms, asparagus & halloumi

Beef Stifado

tender beef, shallots, cinnamon & red wine served with vegetable rice & roasted vegetables

Chicken Manistra

greek style ramen, macaroni cooked in chicken broth, topped with boiled egg, spinach, carrots, mushrooms, chicken, loukanika & halloumi

3 Courses £35

3 Courses & Welcome Drink £40

Desserts

Babousa

3 milk cake topped with set custard, whipped cream & almonds

Chocolate Brownie

served with fudge sauce, chopped strawberries & vanilla ice cream

Black Cherry Cheesecake

vanilla cheesecake topped with black cherry compote & served with vanilla ice cream

Marsbar & Brandy Cup

rich chocolate topped with toasted marshmallows & served with vanilla icecream

Christmas Baklava

filo pastry filled with apple & minced meat, served with toffee sauce & vanilla ice cream