Festive Menu - Lunch and Dinner

£41.95 per person

(Children under 12 half price)

If you have any food allergy or intolerance, please speak to our staff member before you place your order.

A discretionary service charge will be added to your bill.

Starters •

Brown Lentil Curry

Brown lentils, onion, tomato, garlic, lemon juice, cumin and paprika.

Christmas Halloumi Salad

Fried halloumi with rocket salad, orange, pomegranate, walnuts, beetroot and special orange dressing.

Smoked Salmon Carpaccio

Smoked Salmon, shallot, garlic, olive oil, caper, lemon juice, dill, mustard and black pepper.

Garides Saganaki

King prawns deglazed with ouzo, with garlic, onion, peppers, chili in tomato sauce and feta cheese.

Feta Bruschetta

Tomato, oregano, garlic, basil and feta cheese, in a toasted baguette.

Deep Fried Calamari

Deep fried breaded calamari rings served with tartar and sweet chili sauce

Main Course

Peppercorn Sirloin Steak

Grilled Sirloin Steak, cooked to choice in a brandy peppercorn sauce and mix steamed vegetables.

Stuffed Turkey Tenderloin

Tender, moist turkey loin, stuffed with diced pancetta, onion, apple, celery, sage, bread stale, parmigiano and wrapped with prosciutto and homemade gravy. Served with mix steamed vegetables.

Seabass Gremolata

Grilled sea bass fillet with zesty Italian herb condiments and mix steamed vegetables.

Lobster Ravioli

Ravioli filled with lobster meat, in brandy and pink peppercorn sauce.

Pesto & Goat Cheese Risotto

Vegetarian Risotto with homemade basil pesto and goat cheese.

Desserts

Tiramisu

Italian Classic recipe, with savoiardi biscuits soaked in coffee -masala and mascarpone.

Baklava

Layered pastry dessert with chopped nuts and sweetened with syrup served sandwich style with a scoop of ice cream and pistachio.

Clementine Crème Brule

Rich creamy vanilla custard with crunchy topping and caramelised clementine.

Christmas Chocolate Fudge Cake

Soft & fudgy chocolate Christmas cake served with a scoop of ice cream.

Coffee or Tea

