Ψιλμλς

Mothers Day Menu 2024

Houmous and halloumi bites to share To Start

Garides Cocktail – cold water prawns, baby gem lettuce, Marie Rose sauce, lemon Grilled Tiger Prawns – with a garlic and chilli lemon butter Halloumi Cheese – pan fried Cyrpiot cheese with roasted peppers and onion Orzo Salad – Lemon orzo, halloumi, asparugus, garlic, parsley VG Calamari – floured and fried squid rings with tartare sauce and lemon Lemon Chicken Soup – Greek lemon chicken soup with orzo pasta Feta Saganaki – oven baked feta cheese with a tomato and onion sauce with herbs

To Follow

Petrino Baso – pan fried Stone Bass fillet with white wine, kalamata olives, capers and tomato Pork Belly – charcoal grilled pork belly strips with paprika and oregano, spiced apple sauce Garides Linguine – with king prawns, white wine, cherry tomato, garlic and chilli Chicken Souvlaki – charcoal grilled Suffolk chicken breast and thigh, roasted red pepper sauce and feta Lamb Keftedes – Charcoal grilled herbed lamb meatballs with a tomato sauce and greek yoghurt dressing Fresko Rigatone – Rigatone pasta with spinach and feta balls,shredded courgette, chilli, garlic, feta V Stifado – slow cooked beef with shallots, red wine, tomato and mixed herbs Vegan and Vegetarian dishes available from our a la carte menu

Sides

Feta mash ~ Roast mediterranean vegetables ~ Greek salad ~ Lemon Tyhme rustic potatoes ~ Lemon rice

To Finish

Traditional Baklava – Layers of phyllo pastry with pistachio, syrup served with vanilla ice cream Popcorn Cookie Dough – Semi baked choc chip cookie dough, vanilla ice cream and caramelised popcorn Sticky Toffee Pudding – Toffee pudding with vanilla ice cream and caramel sauce Ice cream/sorbet selection (3 scoops) – Vanilla, chocolate, strawberry, salted caramel, raspberry sorbet, pistachio sorbet, mango sorbet, lemon sorbet

£50 p/person

£25 Young adult (under 10 year old)

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable. Menu subject to change without prior notice.