# ΨΙΛΜΛ

## ULTIMATE PROVENCE GARDEN PARTY MENU

2 courses £50

Includes 2 glasses of Ultimate Provence Rose

#### **STARTERS**

Halloumi Cheese (V) Pan fried with peppers and onions

Calamari Floured and fried squid rings, tartare, lemon

Soufiko (VG) Ratatouille of mediterranean vegetables (served cold)

> Feta Saganaki (V) Baked feta, tomato, onion, olives, herbs

> > Houmous & Tzatziki Served with warm bread

Keftedes Pork meatballs in a herbed tomato sauce

### MAINS

Chicken Souvlaki Charcoal grilled Suffolk chicken breast marinded in yoghurt and lemon and new potatoes

> Garides Linguine Linguine with prawns, white wine, cherry tomato, garlic and chilli

Garides Shelled king prawns charcoal grilled with garlic, chilli butter and saffron rice

 Keftedes

 Traditional Greek pork meatballs, roasted pepper tomato sauce, saffron rice, tzatziki and salad

Slow cooked lamb shank and creamy mashed potato

Pork Souvlaki Charcoal grilled, cubed lemon and herb pork, tzatziki and new potat<mark>oes</mark>

Vegetarian option available on request

#### MEZE/SIDES

Chilli Feta Dip 7	Tzatziki 7	Houmous 7	Taramosalata 7	Padron Peppers 5
Roasted Veg 5	Saffron rice 6	Asparagus 7	Greek salad 5	Creamy Mash 5

Please advise your server of any food allergy or intolerances upon placing your order. Whilst every effort is made to avoid contamination fromnuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, some dishes may contain shell or small bones.

A discretionary 10% service charge is applicable