

GREEK PARTY MENU

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DINING, ENTERTAINMENT AND DANCING

Cold Meze Platter v Houmous, tzatziki, chilli feta dip, taramosalata, olives and bread

STARTERS

Orzo Salad *v* Lemon orzo, halloumi, asparagus, garlic, parsley

Calamari Floured and fried squid rings, tartare, lemon

Feta Saganaki v Oven baked feta, tomato onion, olives, herbs Garides Cocktail
Cold water prawns, baby gem,
Marie Rose sauce, lemon

Feta Phyllo *v*Feta phyllo pastry, honey and sesame seeds

Halloumi Bites v Fried halloumi cheese, sweet chilli and sesame Soufiko *vg*Ratatouille of Meditteranean
vegetables

Keftedes
Traditional pork meatballs,
herb tomato sauce

Halloumi Cheese v Pan fried Cypriot cheese with roasted vegetables

MAINS



Chicken Souvlaki
Charcoal grilled cubed chicken breast marinated with yoghurt and lemon with new potatoes



Pork Souvlaki
Charcoal grilled, cubed lemon and herb pork,
tzatziki with new potatoes

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

> Kleftiko Slow cooked lamb shank and creamy mashed potato

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

Yiamas Seafood Orzo Spicy Orzo pasta with squid, prawns, salmon and clams with tomato, chilli and parsley Sirloin Soulvaki Charcoal grilled and cubed Surrey Farm sirloin steak with new potatoes

Lamb Cutlet
Charcoal grilled English best end lamb chops
with gigantes beans

Stifado Slow cooked beef with shallots, red wine and creamy mashed potato

Scottish Solomos Baked salmon with Greek salsa and extra virgin olive oil

Grilled Garides
Charcoal grilled king prawns with a garlic
chilli lemon butter and saffron rice

MEZE/SIDES

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

£75 P/P

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 and prices subject to change without prior notice.