

Valentines Day Menu

DINING - DANCING - ENTERTAINMENT

Kir Royale on arrival

Houmous and Tzatziki - Served with warm bread

STARTERS

Aubergine Saganaki

Baked Aubergine in spicy Tomato sauce with mixed vegetables

Calamari

Floured and fried squid rings, tartare, lemon

Garides Cocktail

Cold water prawns, baby gem, Marie Rose sauce,

Halloumi Cheese v

Pan fried Cypriot cheese with roasted vegetables

Feta Phyllo v

Feta, Filo pastry, honey and sesame seeds

Prawn Saganaki

Prawns with Tomato and Onion sauce with herbs

Keftedes

Traditional pork meatballs in a herb tomato sauce

MAINS

Chicken Souvlaki

Charcoal grilled cubed chicken breast marinated in yoghurt & lemon with new potatoes

Sirloin Souvlaki

Charcoal grilled and cubed Surrey Farm sirloin steak with new potatoes

Pork Souvlaki

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

Kleftiko

Slow cooked lamb shank with creamy mashed potato

Garides Linguine

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

Scottish Solomos

Baked Salmon with Greek salsa and new potatoes

Spicy Orzo

Pasta with Squid, Prawns, Salmon and Clams in a Tomato, Chilli and Parsley sauce

Moussaka V

Aubergine, Potato, Courgette and Tomato baked with Bechamel sauce

MEZE - SIDES

Chunky Chips - £5
Creamy Mash - £5
New Potatoes - £5

Roasted Vegetables - £5
Greek Salad - £5
Padron Peppers - £5

Chilli Feta Dip - £7
Taramasalata - £7
Tzatziki - £7

Houmous - £7
Saffron Rice - £7
Asparagus - £7

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts and other allergens, 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

£65 PER PERSON