



THE GREEK GATSBY

NEW YEAR'S EVE SPECIAL

Cold Meze Platter - Houmous, tzatziki, chilli feta dip, olives and flatbread

STARTERS

ARANCINI v

Fried rice balls with mushroom and mozzarella

HALLOUMI v

Pan Fried halloumi, roasted vegetables

SPANAKOPITA PARCELS v

Spinach, feta and dill wrapped in crispy filo pastry

TOMATO BRUSCHETTA vg

Toasted bread, cherry tomato, garlic and basil

KEFTEDES

Greek pork meatballs, herb tomato sauce

PRAWN COCKTAIL

Cold water prawns with baby gem lettuce and Marie Rose sauce

MAINS

CHICKEN SOUVLAKI

Garlic yoghurt and paprika marinated chicken breast, charcoal grilled with herb new potatoes

LAMB CUTLETS

Pimento spiced lamb cutlets, charcoal grilled with herb new potatoes

LAMB KLEFTIKO

Slow cooked lamb shank and creamy mashed potato

OVEN BAKED SALMON

Oven-baked salmon, tomato, garlic and olive dressing and herb new potatoes

PRAWN BISQUE LINGUINE

Linguine, king prawns, prawn bisque, white wine, cherry tomato, chilli and garlic

ARRABBIATA vg

Penne pasta in a rich tomato sauce, garlic, chilli and parsley

DESSERT

BAKLAVA v

Traditional filo Baklava with pistachio, syrup and citrus cream

TIRAMISU v

A classic Italian dessert made of coffee and amaretto soaked ladyfingers layered with a creamy mascarpone

ESPRESSO MARTINI vg

Mix of vodka, coffee liqueur and a fresh shot of espresso

2 COURSES - £135pp | 3 COURSES - £145pp

Please advise your server of any food allergy or intolerance upon placing your order. A discretionary 10% service charge is applicable. Menu and pricing subject to change without prior notice