

Includes a glass of prosecco, beer or soft drink on arrival

1st Nov - 27th Dec



Roasted Red Pepper & Tomato Soup (V, VG,GF)

Served with warm artisan bread

Stuffed Vine Leaves & Houmous Duo (V,VG,GF)

Classic mezze pair with olive oil, drizzle & pomegranate seeds

King Prawn in Garlic Butter (GF)

Fried with cherry tomatoes, herbs, and a hint of white wine.

MAINS

Traditional Roast Turkey (GFO)

Served with sage & onion stuffing, roast potatoes, seasonal vegetables, and rich gravy

Slow Cooked Lamb Kleftiko (GF)

Oven baked lamb shank with carrots, onions and a tomato herb sauce served with cracked bulgar wheat rice

Grilled Sea Bass Fillet (GF)

Served with lemon butter sauce, grilled vegetables and mashed potato.

Vegetable Moussaka (V,VG,GF)

Layered aubergine, courgettes, and peppers topped with béchamel & cheese.

DESSERT

Homemade Christmas Pudding

Served warm with brandy cream

Baklava with Vanilla Ice Cream

Traditional sweet pastry filled with nuts and honey

Chocolate Fondant

Rich chocolate cake with a gooey centre, served with vanilla gelato

Fruit Salad

Served with greek yogurt and nuts

With Tea or coffee to finish - add Baileys for £2.50