



Christmas Meal Set Menu

10th – 30st December 2018

2 Course Menu £24.00

3 Course Menu £29.00



Our Starters

Velvet Pumpkin Soup

With Pumpkin, Nutmeg, Leeks, Potatoes & Yogurt Mousse,
served with large Croutons

Prawn Cocktail

Served in a Cocktail Sauce on Lettuce Canapés, Brown Bread & Butter

Goats Cheese Tart

Served with Salad Garnish

Duck Liver Pate

Served with Toasted Bread & Forest Fruits Sauce.

Christmas Chicken Salad

With Pomegranate, Celery, Onions, Mayo, Sweet Paprika, Leeks Carrots & Walnuts
served with Warm Pitta Bread

Our Mains

Roasted Salmon

With New Potatoes, Cauliflower & Broccoli Cheese Sauce

Chicken Fillet a la Crème

A Chicken Fillet, Stuffed with a cheesy Herb, Grape & Plums Sauce
served with Mash Potatoes or Basmati Rice

Christmas Beef

Beef Brisket Slow cooked in Red Wine & Brandy, with Mushrooms, Onions, Plums & Bacon
Sauce, served with Basmati Rice or Mash Potatoes.

Greek Style Pork

A Leg of Pork roasted in Citrus & Honey Glaze with Sweet Potato Puree or Mashed Potatoes

Mushroom Stifado (V)

Slow cooked Mushrooms cooked in wine sauce with Onions, Herbs & Spices, served with
Basmati Rice or Mash Potatoes

Our Desserts

Tiramisu – Homemade

Apple Pie – Served with Cream or Ice Cream

Christmas Trifle – A traditional Trifle served with Meringue & Biscuit

Christmas Chocolate Log

A Greek Specialty with Biscuit & Chocolate

Orange Sorbet - served with Forest Berries & Chocolate Sauce

