

# Greek Night

**Saturday 16th May**

## **Set Menu**

2 courses £19.95

3 courses £24.95

Vegan and gluten free options available on some dishes, please let a member of our team know.

## **To Start With**

### **Greek Feta Salad (V) (Gf)**

Dressed mixed salad with olives and topped with tangy feta cheese

### **Pitta Bread & Hummus (V)**

Warm pitta bread with creamy hummus

### **Lemon Chicken Soup**

A warming Chicken Soup with hints of lemon, served with a bread roll & butter

## **Mains**

### **Kotopoulo Riganato (Gf)**

Succulent chicken breast cooked in oregano and lemon, served with buttered new potatoes and a dressed greek salad

### **Mediterranean Beef (Gf)**

Tender slow cooked for three hours with artichoke hearts, olives and oregano, served with buttered new potatoes and a dressed greek salad.

### **Lamb Kofta's**

Lamb koftas, grilled and packed with spice, served with vegetable rice and a dressed greek salad.

## **Desserts**

### **Rum & Dark Cherry Roulade (V)**

A chocolate sponge Roulade filled with a dark cherry compote and dark rum flavoured creme, served with vanilla ice cream

### **Honeycomb Cheesecake (V)**

Smooth and creamy white chocolate cheesecake studded with chocolate coated honeycomb pieces, topped with honeycomb & dark chocolate spirals, served with vanilla ice cream

### **Sicilian Lemon Sponge (V)**

Vanilla sponge layered with white chocolate and mascarpone mousse, limoncello mousse & sicilian lemon curd, decorated with white chocolate shavings, served with vanilla ice cream

A discretionary 10% service charge is added to your bill if you received table service

All service charge goes towards your server

Key :Vegetarian (V) Gluten Free (Gf)