



Christmas

SPECIALS

AVAILABLE 1-24 DECEMBER FOR GROUP BOOKINGS (10+ GUESTS)

2 COURSES 32.50 | 3 COURSES 39.50

Christmas Sharing Platter (V)

Leafy rocket salad with nuts, fruits & balsamic pomegranate dressing
| red pepper hummus | tzatziki
beetroot mousse | mix marinated olives | greek pita
ham or feta filo parcels | fried halloumi

Mains

Kritharoto Galopoulas: slow cooked turkey in wine sauce, served
with Greek orzo

Achladi Solomos (GF): Salmon with silky pear puree & baby carrots

Stifado Manitarion (VG/GF): mushroom & plums stew in a sweet red
wine sauce

Kotopoulo Metaxa: chicken fillet in a Metaxa, creamy mushroom
sauce, served with rice

Desserts

Flourless Chocolate & Olive Oil Cake (GF)

Raspberry & Chocolate Truffle (VG)

Greek Tiramisu

Galaktoboureko with ice-cream

