

CHRISTMAS DAY

Menu

59.50PP T&C APPLY

WELCOME DRINK

Rakomelo

Honey, cinnamon & clove warm ouzo based drink, traditional in Crete

STARTER

Christmas Sharing Platter

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

MAIN

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

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

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

Psaronefri: pork fillet in a rich red wine & plum sauce, served with velvet mash

DESSERTS

Flourless Chocolate & Olive Oil Cake (GF)

Raspberry & Chocolate Truffle (VG)

Classic Christmas Pudding

Chocolate Drizzled Baklava

COFFEE / TEA

Choice of coffee or tea

T&C: FULL NON-REFUNDABLE PAYMENT IS REQUIRED AT BOOKING. 10% SERVICE CHARGE IS APPLIED TO THE WHOLE BILL ON THE DAY

