

Greek Evening

11 April 2019

Pre- Starters

Taramasalata
Tzatziki
Hummus

Served with warm pitta bread

Starters

Marinated chicken souvlaki with tomato and pickles

Griddled squid with oregano and hot red pepper dressing

Baked tomato stuffed with rice, pine nuts and haloumi cheese

Mains

Lamb stifado, caramelised onions, red wine, cinnamon
and sultanas

Fresh red mullet fillets with new potatoes and a hot dressing of
olive oil, spring onions, garlic and tarragon

(v) Spanakopita (filo pastry pie filled with spinach and Greek feta
cheese) served with a Greek salad

Dessert

Trio of Greek desserts

(Baklava, Orange cake and cumin rice pudding)

4 courses: £27.95 (includes coffee or tea)