



Three-Course Menu (sample)

Price: £35.00

AWARD-WINNING CUISINE

STARTERS

Spinach Soufflé with Cheeses and Herbs – A light, fluffy soufflé made with fresh spinach, rich cheeses, and aromatic herbs. Gluten-free.

Feta Nest with Pine Tree-Thyme Honey, Sesame Seeds, Chilies, and Coriander – Creamy feta cheese nestled in a crispy shell, drizzled with fragrant thyme honey and topped with sesame seeds, chilies, and fresh coriander.

Courgette Fritters with Avocado Tzatziki – Golden, crispy courgette fritters served with a refreshing avocado tzatziki. Vegan.

Arancini Trahana with Smoked Cheese, Veal Pastrami, and Chili – Crispy rice balls filled with smoked cheese, veal pastrami, and a touch of chili, served with tomato jam and basil mayo.

STARTER OPTIONS:

Beetroot Salad with Walnuts, Green Apple, and Yoghurt – A fresh and vibrant salad featuring earthy beetroot, crunchy walnuts, sweet green apple, and creamy yoghurt.

Mixed Green Leaves with Cherry Tomatoes, Red Onion, and Orange Reduction – Crisp greens, juicy cherry tomatoes, and red onion, complemented by a tangy orange reduction. Optional: Marinated shrimp can be added to make this a main course.

Greek Salad – A refreshing mix of tomatoes, cucumber, red onion, barley rusks, mint, basil,

coriander seeds, and creamy feta cheese.

MAIN COURSE OPTIONS:

Meatballs with Tomato Sauce and Rice – Tender meatballs in a rich, savory tomato sauce, served with fluffy rice.

Roasted Chicken Legs or Breasts with Baked Potatoes – Succulent roasted chicken, served with lemon, thyme, and mustard-infused baked potatoes.

Pastitsio – A Greek classic featuring bucatini pasta, minced beef, and a creamy béchamel sauce.

Baked Salmon Fillets with Tomato, Fresh Herbs, and Spring Onions – Oven-baked salmon fillets topped with a fresh, zesty blend of tomato, herbs, and spring onions.

VEGAN SIDE OPTIONS:

Green Beans in Casserole with Sundried Tomatoes and Herbs – Tender green beans baked in a savory casserole with sundried tomatoes and aromatic herbs. Vegan.

Baked Butterbeans with Tomato & Herb Sauce and Lemon Notes – Creamy butterbeans baked in a tangy tomato and herb sauce, with a refreshing hint of lemon. Vegan.

Baked Aubergines and Chickpeas with Tomatoes – Roasted aubergines and chickpeas, served in a rich tomato sauce. Vegan.

DESSERTS

Desserts are available upon request. Kindly contact us to discuss options.

(Please note, we are more than happy to modify the menu further to accommodate your dietary preferences.)

Starting from £35 per person.