

Leandra Party Menu's (For parties of 15 or more)

Party Menu 1 ~ £14.95 per person for 2 courses

Starters

- Honeydew Melon with berry compôte (v)
- Taramasalata with pitta bread and mixed leaves
 - Soup of the day and French stick
- Chicken and Ham Hock Terrine with apple purée, balsamic and garnish
- Goats Cheese Springroll with beetroot purée, pesto and leaves (v)
- Smoked Salmon and Caper Salad with pesto, balsamic and beetroot purée
- Greek Meat Balls with tomato sauce and mixed leaves
- Chicken Liver Paté with chutney and mixed garnish
- BBQ Chicken Wings served with mixed leaves

Mains

- Choice of Roast: Turkey, Beef, Lamb or Chicken Breast served with roast potatoes and mixed vegetables
- Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
 - Garlic Chicken with chopped garlic and white wine and cream sauce
 - Chicken Stroganoff served with basmati rice
- Goats Cheese Springrolls served with salad, pesto, homecooked chips and balsamic dressing (v)
- Slow cooked Belly Pork with apple purée, creamy mash and vegetables
- Peppered Chicken with mixed vegetables, rice and peppercorn sauce
- Grilled Salmon Salad with beetroot purée, buttered potatoes, capers and pesto
- Chicken Melt bacon, peas, melted cheese and BBQ sauce. Served with home cooked chips
- 7oz Sirloin Steak with onions, peas tomato, mushrooms and home cooked chips (£1.50 supp)
- Lamb Kleftico oven baked lamb with roast potatoes and mixed vegetables or Greek salad (£2.00 supp)

Desserts (add a dessert for an extra £4.00)

- Selection of Ice Creams and sorbets
- Sticky Toffee Pudding with caramel sauce and custard
- Chocolate Brownie with chocolate sauce and vanilla ice cream
 - Vanilla Creme Brulee
- Tangy Lemon Cheesecake with mixed berry compôte
- Mixed Berry Pannacotta with fruit and strawberry ice-cream
- Chocolate Fudge Cake
- Tiramisu
- Sweet from our dessert board (£2.50 supp)

Party Menu 2 ~ £16.95 per person for 2 courses

Starters

- Garlic Mushrooms served with garnish and brown bread (v)
- Soup of the day served with fresh bread
- Pan-fried scallops with chorizo balsamic reductions and mixed leaf salad
- Tiger prawns wrapped in filo pastry with BBQ dip
- Prawn cocktail served with brown bread
- Whitebait served with tartar and mixed leaf salad
- Taramasalata with hot pitta bread
- Haloumi Cheese Greek cheese grilled, served with pitta bread and pesto salad (v)
- Paté Maison smooth paté served with toast and chutney
- Goat's Cheese Spring Roll with beetroot purée and tomato and pesto salad (v)

Mains

- Souvlia large pieces of English Lamb cooked on charcoal, marinated in herbs on skewers, served with Greek salad & rice
- Kleftico tender lamb roasted in the oven with oregano & other spices, served with Greek salad or vegetables and potatoes (£1.00 supp)
- Slow Cooked Pork Belly with apple purée, creamy mash potatoes and gravy jus
- Beef Stroganoff diced fillet steak, finished in brandy, with onions, mushrooms, pepper and cream. Served with rice
- Duck à la orange Pan-fried duck breast with creamy mash potato and plum and orange sauce
- Sirloin Steak Approx 10oz with chips or jacket potato, and peas, tomatoes and mushrooms (£3.50 supp)
- Fillet Steak Approx 10oz with chips or jacket potato, and peas, tomatoes and mushrooms (£7.00 supp)
- Pan Fried Sea Bass Fillets served with crushed potatoes and fresh vegetables
- Pepper Chicken with brandy, cream and black peppercorn sauce
- Stilton Chicken with ruby port and stilton cheese sauce
- Baked Chicken Breast wrapped in parma ham, mozzarella, pesto and creamy mashed potato
- Creamy Mushroom Stroganoff with fresh vegetables and rice pilaf

Desserts (add a dessert for an extra £4.00)

See Party Menu 1 for choices

(PLEASE SELECT FROM ONLY ONE MENU FOR YOUR PARTY)