

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

Party Menu 1 ~ £15.95 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
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 £4.95)

- 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 ~ £17.95 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

- Souvla 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 £4.95)

See Party Menu 1 for choices

(PLEASE SELECT FROM ONLY **ONE** MENU FOR YOUR PARTY)

