

Dinner Menu No. 1

2 Course - £13.5
3 Course - £15.5

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
Honeydew Melon with berry compôte (v)
Soup of the Day and french stick
Chicken Liver Paté with chutney and mixed garnish
Garlic Mushrooms with mixed leaves (v)
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
Lightly Breaded Whitebait with garlic mayo and leaves
Tiger King Prawns in Filo
with sweet chilli and garnish (£1.00 supp.)
Thai Cod and Prawn Fishcake with sweet chilli,
pickled cucumber and mixed leaves (£1.00 supp.)
Greek Meat Balls with tomato sauce and mixed leaves

SWEETS

Yia Yia's Carrot Cake with ice cream or cream
Sticky Toffee Pudding with Caramel Sauce and Custard
Chocolate Brownie with chocolate sauce and
vanilla ice cream
Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
Lemon Meringue Tart and vanilla ice cream
Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and Chantilly cream
Tangy Lemon Cheesecake with mixed berry compôte
Sweet from our dessert board (£2.50 supp)

MAINS

Choice of Roast: Turkey, Beef, Lamb or Chicken Breast
served with roast potatoes and mixed vegetables
Slow-braised Beef with shallots, mushrooms, bacon, Madeira and Port wine,
creamy mash potato and vegetables
Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
Battered Fillet of Cod with homecooked chips, peas and mixed leaves
Grilled Chicken Breast with homecooked chips and Greek salad
Mushroom, Cheese, or Tomato and Onion Omelette
with homecooked chips and peas (v)
Chicken Curry served with basmati rice and mixed vegetables
Chicken Stroganoff served with basmati rice and mixed vegetables
Ballontine of Chicken (stuffed chicken) with a tarragon mousse,
creamy mash and vegetables
Goats Cheese Springrolls served with salad, pesto, beetroot purée,
homecooked chips and balsamic dressing (v)
Mushroom Stroganoff served with basmati rice (v)
Vegetable Curry served with basmati rice (v)
Chicken Kebab served with Greek salad, tzatziki and basmati rice
Korta Ma Karsi - chicken breast with onions, mushrooms,
peppers and tomato sauce, served with sauté potatoes and mixed vegetables
Danish Gammon Steak with tomato, pineapple, peas and homecooked chips
Thai Cod and Prawn Fishcakes
with sweet chilli and pickled cucumber salad and homecooked chips

Dinner Menu No. 2

2 Course - £15.5
3 Course - £17.5

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
Soup of the Day and French stick
Goats Cheese Springroll with beetroot purée,
pesto and leaves (v)
Garlic Mushrooms and mixed garnish (v)
Smoked Salmon and Caper Salad
with pesto, balsamic and beetroot purée
Greek Meat Balls with tomato sauce and mixed leaves
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
Pan-fried Scallops and Chorizo
with pesto and balsamic salad (£2.95 supp.)
Smoked Salmon and Prawn Parcel
with sweet chilli salsa and mixed leaves (£2.75 supp.)
Chicken Liver Paté with chutney and mixed garnish
Hoi Sin Duck Spring Roll
with a cucumber and coriander salad
Pulled Pork Croquettes, apple purée and dressed salad
Greek Dolmades - stuffed vine leaves with beef mince,
tomatoes, onions and rice
Thai Cod and Prawn Fishcake with sweet chilli,
pickled cucumber and mixed leaves (£1.00 supp.)

SWEETS

Sticky Toffee Pudding with caramel sauce and ice cream
Chocolate Brownie with chocolate sauce and
vanilla ice cream
Coconut Pannacotta
with exotic fruit and mango sorbet
Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
Lemon Meringue Tart and vanilla ice cream
Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and chantilly cream
Tangy Lemon Cheesecake with mixed berry compôte
Sweet from our dessert board (£2.50 supp)

MAINS

Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
Slow-roasted Pork Medallions with caramelised apples, chorizo sausage
and a light dijon sauce, served with creamy mash and vegetables
Grilled Fillet of Sea Bass with caper crushed potatoes and vegetables
Oven Roasted Salmon with caper buttered potatoes and pan-fried medley
of vegetables, finished with pesto
Stilton, Peppered or Garlic Chicken with mixed vegetables and basmati rice
Chicken Melt - bacon, peas, melted cheese and BBQ sauce,
served with homecooked chips
Greek Stifado - diced beef marinated in red wine and shallots,
served with basmati rice and vegetables
Pan-fried Chicken Breast with a bacon, stilton and leek sauce,
vegetables and chef's potatoes
7oz Sirloin Steak with onions, peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
Lamb Kleftico (£2.00 supp.) - oven baked lamb
with Greek salad or roast potatoes and mixed vegetables
Lamb Cutlets served with peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
Duck à l'Orange - Pan-fried duck breast, served with creamy mashed potato,
mixed vegetables and orange sauce (£2.50 supp.)

Add for £3.00	Garlic Sauce Pepper Sauce Stilton Sauce
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Swap regular Chips for Sweet Potato Fries for £2.50 extra

(v) - suitable for vegetarians