

A Taste of the Mediterranean @ £14.50pp (available Tues/Fri)

Starters

Cauliflower Fritters with Taratour Dip

Florets of cauliflower dipped in batter and deep fried until golden, served with a dip made from white bread crumbs, garlic, lemon & pine nuts.

Spankopita

Delicate filo pastries filled with a blend of fresh spinach, fetta cheese & potato. Oven baked and served with a yoghurt mint and cucumber Tzatziki.

Aphrodites Salad

A crisp Greek salad made with Romaine lettuce, sliced avocado, artichoke hearts, baby vine tomatoes, boiled egg and Kalamato olives served with a light lemon and oregano dressing.

Lamb Koftas

Lean minced lamb shaped into a kebab with onion cumin & fresh coriander, grilled and set on a tomato and red onion salad, finished with a spoon of fresh herb yoghurt.

Main Courses

Sea-bass Fillets on Skordalia

Mashed potato flavoured with garlic & almonds edged by a lemon & oregano cream, topped with roasted vine tomatoes.

Souvlaki

Diced lean leg of lamb marinated in olive oil flavoured with oregano, lemon and white wine, skewered with bell peppers & onions, grilled and served on a bed of Greek rice.

Turkish Chicken

Breast of chicken marinated with olive oil, onion & dill, oven roasted and coated with a tomato garlic chilli & yoghurt sauce served with a timbale of saffron rice & toasted pitta bread.

Fetta Roasted Peppers

Red & Yellow peppers stuffed with chick peas, fetta cheese & black olives, oven baked and served with spiced cous cous and a tomato basil sauce.

Desserts

Persian Rice

Slow cooked rice braised with cream, vanilla, orange & sultanas served hot with a scoop of vanilla ice-cream

Lemon & Vanilla Panna Cotta

With a fresh strawberry compote.

Tiramisu

Italian pick-me-up cake made with coffee flavoured layers of sponge fingers, Mascarpone cheese, whipped cream and grated chocolate.

Amaretto Fruit Cheesecake

Mediterranean fruit cheesecake made with raspberries & fresh apricots, Scented with an almond liqueur.

