

GREEK NIGHT

THURSDAY 26TH NOVEMBER 2026

STARTERS

CHICKEN MEATBALL LOADED HUMMUS

traditional creamy hummus topped with Greek chicken meatballs, red onion, cucumber, tomato, pomegranate, crispy chickpeas, herbs, olive oil & warm pitta bread

GREEK SALAD (V)

olives, feta cheese, tomatoes, peppers, red onion & dressed green leaves

PORK SOUVLAKI

classic grilled marinated pork skewers, with tzatziki

MAINS

MOUSSAKA

rich lamb tomato sauce layered with aubergine, potato & topped with thick bechamel served with dressed green salad

CHICKEN GYROS

marinated chicken skewers, with tomato, cucumber, green leaves, tzatziki & flatbread

SPANAKOPITA & BRIAM (V)

savoury spinach pie with feta cheese & egg on "Briam" a Greek roasted vegetables with red onions, courgettes, potato, red onions & lots of olive oil

BEEF STIFADO

Greek stew consisting of onions, red wine, tomato sauce, cinnamon, allspice, cloves served with dill & olive oil orzo

2 COURSES £20

3 COURSES £25

(PER PERSON)

PLEASE BOOK IN ADVANCE

AVAILABLE FROM 5PM

DESSERTS

LOUKOUMADES

doughnuts with honey & walnuts, Chantilly cream

PORTOKALOPITA

Greek orange cake served with vanilla ice cream

KATAIFI GALAKTOBOUREKO

custard tart with shredded filo pastry