



# Greek Theme Night



## *Appetizers*

*Mixed Mediterranean breads, with Olive Oil and Balsamic Vinegar*

## *Mezze board to share*

*Pita breads, Hummus, Olives, Taramasalata, Char grilled Halloumi, Classic Greek Salad & Spanakopita*

## *Mains*

*Slow cooked lamb shank, served with an ouzo and herb red wine sauce,  
Afelia – Pan roasted pork fillet, cooked with coriander and red wine sauce  
Laurak – Sea bass fillets, cooked with vine tomatoes, shallots & herbs and white wine  
(all the above served with Roasted Mediterranean Vegetables and Potatoes)*

*Stuffed Aubergines with tomatoes, red onions, peppers, pine nuts, herbs and feta cheese, served  
with mixed baby leafs and tzatziki dip (V)*

*Lamb Moussaka – Minced Lamb and aubergine layered with feta cheese, served with mixed  
salad*

## *Desserts*

*Milo pita – Apple & Cinnamon tart served with vanilla ice cream*

*Baklava – Filo pastry stuffed with crushed nuts and served with a lemon syrup  
and vanilla ice cream*

*Fresh Berry Mousse – Mixed berries in a creamy mouse made with Greek Yoghurt*

**£19.95 per person**

**Tuesday 10<sup>th</sup> August from 7.00pm**

***WITH LIVE ENTERTAINMENT***