



CHRISTMAS 2024

AVAILABLE WITH PRE-ORDER ONLY

EVENING 3 COURSES £39.95 - 2 COURSES £34.95

LUNCH 3 COURSES £34.95 - 2 COURSES £29.95

Starters

Tarta Me Praso Kai Spanáki

Leek, spinach and graviera cheese tart, watercress aioli and confit tomatoes

Hoirini Terína

Ham hock and parsley terrine, mustard mayonnaise, pickled vegetables and artichoke crisp

Festive Pigs in Blankets

Honey roast sausages wrapped in bacon with spring onions and sesame seeds

Mains

Galópoula

Roast paupiette of bacon wrapped Turkey filled with festive stuffing. Served with fondant potato, buttered green beans, carrots and rosemary sauce

Psitó Moshari

Feather blade of slow cooked Cotswold beef with wholegrain mustard, creamed potato, honey roast parsnips and parsley sauce

Kolokítha

Spiced roast butternut squash with hummus, spiced feta crumbs, toasted seeds and confit tomatoes

Desserts

Kókkino Velóúdo

Red velvet sponge with cream cheese icing

Tarta Profiterol

Butter tart filled with vanilla cream, profiteroles and topped with dark chocolate

Pistachio Cheesecake

Pistachio cream cheese with a shredded filo 'Kadaifi' pastry base

Vegan Trillionaires Tart

Crisp pastry filled with toffee sauce and chocolate ganache. Served with red berry compote and raspberry sorbet