



## Friday 29<sup>th</sup> July 6pm to 9pm – Greek Night

“Dine with Us” or “Take It Away” – 01380 723909 to Book

### Appetisers:

**Garides Saganaki** – Shrimps in a spicy tomato sauce laced with Ouzo and topped with Feta Cheese.

**Keftedes Arni** – Crispy Lamb Meatballs seasoned with Mint, Garlic & Oregano served with Tzatziki.

**Mezze Starter** – Griddled Halloumi served with Hummus & Pitta Bread, Fresh Watermelon dressed with Extra Virgin Olive Oil, Orange & Mint.

### Main Course:

**Moussaka** – the Classic Greek Dish of layered Potato, Aubergine & Lamb topped with creamy Bechamel Sauce.

**Stiffado** – Tender Beef slow cooked in a rich sauce of Tomato, Shallots, Red Wine with Bay Leaves, Cinnamon & All Spice.

**Chicken Souvlaki** – Marinated Chicken Skewers in Lemon, Mint, Oregano & Cumin served with Tzatziki.

**Tiropita** – Savoury Greek Cheese Pie made with Phyllo Pastry stuffed with Feta, Gouda & Ricotta flavoured with Lemon & Mint.

**All Main Courses will be served with a Greek Salad or Patatas Yahni (Greek Potato Stew)**

### Sweet Treats:

**Revani** – Fluffy, moist Coconut Cake flavoured with Orange Syrup.

**Galatopita** – literal translation is “Milk Pie” and is made with semolina, milk, butter, eggs and sugar. Flavoured with Lemon it turns brown during baking and is served sprinkled with Cinnamon Sugar.

**Greek Yoghurt Cheesecake** – Greece is reported to be the origin of Cheesecake having originally been prepared by a Bride for her Husband dating back to 2000BC. Topped with Walnuts and Honey flavoured with Thyme & Lemon.

**£19.95 per Person**