



MENU TWO

MEDITERRANEAN BBQ

STARTERS

GRILLED GNOCCHI SKEWERS

Grilled Gnocchi, drizzled in Truffle oil and dusted with finely grated Parmesan

CHORIZO AND KING PRAWN BITES

Skewered slices of chorizo, surrounded with a King Prawn grilled on a open flame

GREEK FLAT BREADS (V)

Traditional Greek Flat Breads

TZATZIKI (V)

HUMMUS (V)

MAINS

GREEK CHICKEN GYROS

Marinated Chicken Thighs on large skewers grilled over coals

Olive Oil, Dried Oregano, Smoked Paprika, Cumin, Honey, Lemon Juice, Garlic

PORK LOIN

BBQ'd whole Pork Loins with a herb, Garlic and Lemon baste finished with a Parmesan Crust

VEGETARIAN OPTIONS

A CHOICE OF :

GRILLED HALLOUMI (V)

Thick Slices of Halloumi Cheese Pan Fried in cast iron over wood and coals

Sesame Seeds, Extra Virgin Olive Oil, Honey, Lemon Juice

GRILLED SWEETHEART CABBAGE WITH SPICED BUTTER (V)

Half a grilled sweetheart cabbage basted in a spiced butter

SIDES

GREEK PATATOSALATA (V)

Traditional Greek Potato Salad

Baby Potatoes, Extra Virgin Olive Oil, Lemon Juice, Feta Cheese, Red Onion, Capers, Fresh Dill, Flat Leaf Parsley

HORIATIKI (V)

Traditional Village Salad

Tomatoes, Cucumber, Green Pepper, Black/Green Olives, Feta Cheese, Red Wine Vinegar, Extra Virgin Olive Oil, Dried Oregano

DESSERT

A CHOICE OF CAKES OR CHEESECAKES

Choose from a selection of Deserts. Will depend on what is available from our Catering Suppliers

PRICE PER PERSON

£35.00

(MINIMUM 20 PEOPLE)

Allergy Advice

Our dishes will have, by nature of the ingredients, have several allergens. This will include:

Wheat, Gluten, Dairy, Sesame, Nut Oils, Shellfish.

We will be able to cater for some of these i.e. Gluten Free Buns, but not all. Due to the nature of our business, it is not possible for us to cater for Vegans.

