

## Aperitifs

Tanqueray Gin & Lemon Tonic 50ml

Prosecco 11%, Vicenza, Italy 175ml

## Guest Beers

Beavertown Neck Oil 4.3%, West Midlands

Birra Moretti 4.5%, Italy

### Cask

Fuller's London Pride Ale 4.1%, England

Landlord Pale Ale 4.3%, Cornwall



## **BUFFET – 3 COURSES - £25 PER PERSON**

### **STARTERS**

A Selection of 8 dishes to share

**Tzatziki**, Greek Yoghurt with Garlic, Cucumber & Dill, Served with Pitta Bread

**Taramasalata**, Smoked Cod Roe, with olive oil and served with Pitta Bread (V)

**Halloumi Fries**, Rocket Salad, Mint Greek Yogurt & Balsamic Glaze (D)

**Fried Calamari**, Served with Tartar Sauce

**Tempura Prawns** with Sweet Chilli Sauce

**Chicken Keftedes**, Chicken Meatballs served with Sweet Chilli Sauce

**Spanakopita**, Spinach & Feta Filo Parcels

**Kolokitho Keftedes**, Courgette & Feta Meatballs served with Tzatziki

All served with Pitta Bread

DESSERTS

### **MAINS**

served with French Fries and Greek Salad

**Meat Moussaka**, Potatoes, Aubergines, Minced Beef and Bechamel Sauce

**Veg Moussaka**, Potatoes, Aubergines, Mixed Vegetables and Bechamel Sauce

**Chicken Souvlaki**, Chicken Kebab

DESSERTS

### **DESSERTS**

Paklava

After 8 Mints

### ALLERGENS

(C) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya (SU) Sulphites, (V) Vegetarian, (VG) Vegan

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

VAT included

A 12.5% discretionary service charge will be added to the bill