

RESTAURANT·BAR·VENUE

NEW YEAR'S EVE MENU 1

Starters

- A Selection of 14 Hot & Cold Meze Sharing dishes:

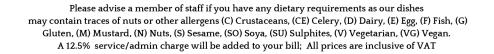
Taramasalata, Fresh cod roe beaten with olive oil and lemon (F, G)
Houmous, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)
Tzatziki, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)
Cypriot Halloumi Cheese, Grilled on Charcoal (D,V, S)
Crispy Calamari, Lightly Fried (D, E, G, S, M)
Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)
Chicken Keftedes, Chicken Meatballs (G, S, E)
Tempura Prawns, Served with Sweet Chilli Sauce (C, G, SO)
Pastourma, Spicy Village Beef Sausage, Charcoal Grilled
Gigandes, Giant Beans slow cooked in a rich tomato sauce (V, VG)
Kolokithakia with Eggs, Courgette Omelette (E, D)
Olives, Served with Grilled Pitta Bread (V, G, S)
Potato salad, with mixed herbs
Beetroot salad, with garlic



Served with Pitta Bread

Baklava with Fresh Fruits (E, G, D, N)

 ${\bf £60}$ per person





THE CLISSOLD ARMS

RESTAURANT·BAR·VENUE

NEW YEAR'S EVE MENU 2

Starters

- A Selection of 9 Hot & Cold Meze Sharing dishes:

Taramasalata, Fresh cod roe beaten with olive oil and lemon (F, G)
Houmous, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)
Tzatziki, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)
Cypriot Halloumi Cheese, Grilled on Charcoal (D,V, S)
Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)
Chicken Keftedes, Chicken Meatballs (G, S, E)
Pastourma, Spicy Village Beef Sausage, Charcoal Grilled
Olives, Served with Grilled Pitta Bread (V, G, S)
Potato salad, with mixed herbs
Served with Pitta Bread



A choice of:

Platter of Charcoal Grilled Chicken and Lamb:

Marinated Chicken and Lamb Cubes Cooked Over Charcoal (D, CE)

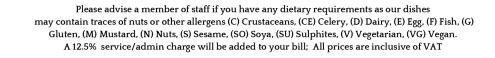
Vegetarian Moussaka, Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables, Tomato Sauce, Bechamel Cream (V, E, D, G, CE)

Both served with Greek Salad & Hand-Cut Granny's Fries



Baklava with Fresh Fruits (E, G, D, N)

£75 per person





RESTAURANT·BAR·VENUE

NEW YEAR'S EVE MENU 3

Starters

- A Selection of 14 Hot & Cold Meze Sharing dishes:

Taramasalata, Fresh cod roe beaten with olive oil and lemon (F, G)
Houmous, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)
Tzatziki, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)
Cypriot Halloumi Cheese, Grilled on Charcoal (D,V, S)
Crispy Calamari, Lightly Fried (D, E, G, S, M)
Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)
Chicken Keftedes, Chicken Meatballs (G, S, E)
Tempura Prawns, Served with Sweet Chilli Sauce (C, G, SO)
Pastourma, Spicy Village Beef Sausage, Charcoal Grilled
Gigandes, Giant Beans slow cooked in a rich tomato sauce (V, VG)
Kolokithakia with Eggs, Courgette Omelette (E, D)
Olives, Served with Grilled Pitta Bread (V, G, S)

Potato salad, with mixed herbs Beetroot salad, with garlic Served with Pitta Bread



A choice of:

Platter of Charcoal Grilled Chicken and Lamb:

Marinated Chicken and Lamb Cubes Cooked Over Charcoal (D, CE)

Vegetarian Moussaka, Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables, Tomato Sauce, Bechamel Cream (V, E, D, G, CE) **Both served with Greek Salad & Chips**



Baklava with Fresh Fruits (E. G. D. N)

£90 per person