



# THE CLISSOLD ARMS

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

### *Dessert*

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

**£60** per person

Please advise a member of staff if you have any dietary requirements as our dishes may contain traces of nuts or other allergens (C) Crustaceans, (CE) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya, (SU) Sulphites, (V) Vegetarian, (VG) Vegan.  
A 12.5% service/admin charge will be added to your bill; All prices are inclusive of VAT





# THE CLISSOLD ARMS

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## 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

### *Mains*

A choice of:

**Platter of Charcoal Grilled Chicken and Lamb:**

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

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**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**

### *Dessert*

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

**£75** per person

Please advise a member of staff if you have any dietary requirements as our dishes may contain traces of nuts or other allergens (C) Crustaceans, (CE) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya, (SU) Sulphites, (V) Vegetarian, (VG) Vegan.  
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# THE CLISSOLD ARMS

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## 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

### *Mains*

#### A choice of:

##### Platter of Charcoal Grilled Chicken and Lamb:

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

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**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

### *Dessert*

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

**£90** per person

Please advise a member of staff if you have any dietary requirements as our dishes may contain traces of nuts or other allergens (C) Crustaceans, (CE) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya, (SU) Sulphites, (V) Vegetarian, (VG) Vegan.  
A 12.5% service/ admin charge will be added to your bill; All prices are inclusive of VAT