

THE CLISSOLD ARMS



CHRISTMAS
Festive Menus



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Festive 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

Desserts

A choice of:

Christmas Pudding with Brandy Sauce (D, G, N)

Chocolate Fudge Cake (D, E, G)

Lemon or Oreo Cheesecake (D, G)

£37PP

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



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Festive MENU 2

Starters

A choice of:

Fava Bean & Vegetable Soup, served with Pitta Bread (V, VG)

Prawn Cocktail, served with Pitta Bread (F, D, E, CE, C, G)

Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)

Mains

A choice of:

Traditional Roast Norfolk Turkey Breast, served with Roast Potatoes and Seasonal Vegetables, Cranberry & Gravy Sauce (CE, G, SO)

Kleftiko, Slow Cooked Lamb Shank, served with Roast Potatoes and Green Beans (CE, G, SO)

Grilled Fillets of Seabass, served with Seasonal Vegetables (F, G, M)

Vegan Pie, Boiled and Grilled Seasoned Vegetables, served with Roast Potatoes (D, G, SO, V, VG)

Desserts

A choice of:

Christmas Pudding with Brandy Sauce (D, G, N)

Chocolate Fudge Cake (D, E, G)

Lemon or Oreo Cheesecake (D, G)

£44PP

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Festive MENU 3

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)

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

Desserts

A choice of:

- Christmas Pudding** with Brandy Sauce (D, G, N)
- Chocolate Fudge Cake** (D, E, G)
- Lemon or Oreo Cheesecake** (D, G)

£44PP

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Festive MENU 4

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)

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

Desserts

A choice of:

Christmas Pudding with Brandy Sauce (D, G, N)

Chocolate Fudge Cake (D, E, G)

Lemon or Oreo Cheesecake (D, G)

£54PP

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