

EROS

RESTAURANT

Christmas Menu

Available from 14th of November | 2 course £31.95 per person - 3 course £37.95 per person

Starters

- Crab Cocktail** - Crab meat, potato, cherry tomatoes, celery, chives, rocket salad and cocktail sauce
- Duck Croquettes** - Deep fried duck croquettes served with aioli sauce
- Feta Filo** - Filo wrapped feta cheese with honey and sesame seed
- Soup** - Butternut squash soup served with homemade bread
- Bruschetta Formaggi** - Homemade bread served with three different types of cheese, fresh herbs and slow roasted tomatoes



Mains

- Stuffed Turkey** - Slow cooked turkey stuffed with chestnut, wrapped in pancetta served with veg of the day and cranberry sauce
- Salmon** - Salmon fillet served in white chive sauce, asparagus, sautéed potatoes and crispy capers
- Fungi Rissoto** - Mushroom, spinach and truffle oil risotto
- Sirloin Steak 8 Oz** - Chargrilled sirloin steak, served with mushroom, tomato, mixed salad and fries (Supplement £7)
- Mousaka** - Greek dish of grilled aubergines, grilled courgettes, potatoes and mince beef topped with bechamel sauce



Desserts

- Christmas Pudding** - Served with brandy cream
- Tiramisu** - Homemade tiramisu made with savagiar biscuits, mascarpone cream, Italian liqueur and espresso coffee
- Galaktoboureko** - Filo pastry filled with vanilla cream and syrup served with vanilla ice cream
- Ice Cream/Sorbet (3 scoops)** - Please ask for flavours

Please ask server for Vegetarian and Vegan menu.

A discretionary service charge of 10% will be added to your final bill.

If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS and SEEDS.

