

EROS

RESTAURANT

CHRISTMAS DAY LUNCH MENU

5 course menu | £94.95 per person 12-5pm

Glass of Champagne & a selection of canapés

STARTERS

SOUP: BUTTERNUT SQUASH VELOUTÉ (GF & V available)

With crispy onion, homemade bread

BEETROOT CURED SALMON (GF available)

With dill, pickled cucumber, beetroot, lemon crème fraiche

BURRATA (V & GF available)

With heritage tomatoes, fresh basil, mandarin, pine nuts and basil oil

BEEF TARTAR

With capers, cornichons, shallots, parsley, olive oil, tabasco and egg yolk

WINTER WILD MUSHROOMS CROQUETTES

With béchamel served with truffle mayo

MAINS

STUFFED TURKEY

Slow cooked turkey stuffed with chestnut, wrapped in pancetta served with veg of the day and cranberry sauce

MUSHROOM RISOTTO (GF & V available)

With fresh black truffle, garlic, white wine and parmesan

LAMB KLEFTIKO (GF)

Slow cooked lamb shank in thyme sauce, feta mousse, served with baby carrot, shallots, baby potatoes and vine tomatoes

PAN-FRIED COD (GF)

Parsnip puree, asparagus, poached egg and hollandaise sauce

SPAGHETTI ALLE VONGOLE

Spaghetti pasta with fresh clams, garlic, chilli, parsley and ouzo

DESSERTS

CHRISTMAS PUDDING

Served with brandy cream

TIRAMISU

Homemade tiramisu made with savagiar biscuits, mascarpone cream, Italian liqueur and espresso coffee

GREEK EKMEK KANTAIFI

Kantaifi dough, lemon syrup topped with thick custard, whipped cream, cinnamon and pistachios

CHEESE SELECTION

Served with chutney and biscuits

TEA/COFFEE & CHRISTMAS GREEK TREATS

Your choice of filter coffee or tea served with luxury traditional Christmas Greek treats

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.