

EROS

RESTAURANT

Christmas Day Lunch Menu

5 Course Menu | £99.95 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 and lemon crème fraîche.

BURRATA (V & GF available)

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

SLOW-BRAISED BEEF CROQUETTES

With celeriac purée and pickled onion.

MANITARIA TIGANIA

Pan-fried wild mushrooms with garlic, spinach and Marsala wine, served in a filo pastry nest.

MAINS

STUFFED TURKEY

Slow cooked turkey stuffed with chestnut, wrapped in pancetta, served with mashed potatoes, vegetables of the day and cranberry sauce.

PAN-FRIED COD

Saffron potato, asparagus, roasted fennel and vin blanc sauce.

BEETROOT & GOAT'S CHEESE RISOTTO

Arborio rice with beetroot, toasted pine nuts and crumbled goat's cheese.

LAMB FRICASSEE

Braised baby gem, pea purée, avgolemono sauce, spinach, celeriac chips and watercress.

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 savoiardi biscuits, mascarpone cream, Italian liqueur and espresso.

GREEK GODDESS

Greek yoghurt mousse with walnuts, honey, fresh strawberries and berry coulis, served with lemon sorbet.

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.