

EROS

RESTAURANT

Christmas Menu

Available from 17th of November
2 courses £31.95 | 3 courses 36.95

STARTERS

DECONSTRUCTED SPANAKOPITA

Crispy filo pastry with spinach, dill, spring onion, feta mousse and sesame seeds.

SOUP OF THE DAY

Served with homemade bread.

CHICKEN LIVER PARFAIT

With fresh mango, caramelised onion chutney and toasted brioche.

SALMON GRAVLAX

Cured salmon served with dill, beetroot, pickled cucumber, shallots, radish and lemon crème fraîche.

DAKOS SALAD

Traditional Cretan salad with rusks, tomatoes, olives, oregano, olive oil and feta crumble.

MAINS

STUFFED TURKEY

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

SALMON FILLET

Served with white chive sauce, spinach and fondant potato.

SIRLOIN STEAK 8 OZ

Chargrilled sirloin steak served with mushroom, tomato, mixed salad and fries.
(Supplement £7)

BEETROOT & GOAT'S CHEESE RISOTTO

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

CHICKEN GIOUVETSI

Oven-baked orzo pasta in a rich tomato sauce with chicken, onion and parsley, topped with grated kefalotyri cheese.

DESSERTS

CHRISTMAS PUDDING

Served with brandy cream.

TIRAMISU

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

KATAIFI

Shredded filo pastry with chopped walnuts, pistachio and syrup, served with a scoop of vanilla ice cream.

ICE CREAM / SORBET (3 SCOOPS)

Please ask for available 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.