

# Valentine's Menu

## ≈ Starters ≈

- HEART WARMING SOUP:** with toasted bread
- DEEP FRIED BRIE CHEESE:** served with fresh strawberry sauce & mixed leaves
- SMOKED CHICKEN & AVOCADO SALAD:** with virgin olive oil dressing
- WARM GOAT CHEESE SALAD WITH HAZELNUT CRUST (V):** on a bed of rocket salad with roasted red onion & roasted tomato
- SMOKED CHICKEN & AVOCADO SALAD:** with roasted peppers, sun dried tomatoes & virgin olive oil dressing
- CHAR-GRILLED KOFTE:** with tomatoes, red onions, rice & homemade chilli sauce
- HOUMOUS WITH CHICKPEAS (V):** served with toasted pita bread
- FILO PARCELS (V):** filled with spinach & feta cheese served with dressed leaves, sour cream & shaved parmesan
- CHAR-GRILLED HALLOUMI SALAD (V):** grilled cherry tomatoes, mixed olives, mixed leaves & virgin olive oil dressing
- CHICKEN & HALLOUMI KOFTE:** char-grilled minced chicken with halloumi and herbs served with creamy mash
- SAUTEED KING PRAWNS:** with cherry tomatoes & spring onion sauce served with basmati rice
- FRIED CALAMARI RINGS:** served with tartare sauce

## ≈ MAIN COURSES ≈

- FILLET OF LAMB with OREGANO:** served on bed of Mediterranean vegetables, seasoned roasted potatoes & rosemary jus
- MEAT MOUSAKKA:** layers of potatoes, courgettes, aubergines & minced meat topped with béchamel sauce served with fresh tomato sauce, rice & mixed salad
- PAN FRIED CHICKEN:** with white wine, sun dried tomatoes, baby spinach, mushrooms & cream sauce served with frites
- CHAR-GRILLED SALMON:** served on bed of creamy mash potato with champagne & cream sauce
- VEGETARIAN STUFFED ROASTED AUBERGINE (V):** stuffed with Mediterranean vegetables topped with melted mozzarella served with rice & salad
- CHAR-GRILLED MARINATED LAMB CHOPS:** with rosemary sauce served with creamy mash
- CHAR-GRILLED BREAST OF CHICKEN:** served with rice, mixed salad and homemade chilli sauce
- MARINATED CHAR-GRILLED FILLET OF SEA BASS:** served with rocket & tomato salad with marinated new potatoes
- VEGETARIAN PEPPER & VINE LEAVES DOLMA (V):** stuffed with Mediterranean vegetables, topped with melted mozzarella served with mixed salad & basmati rice.
- VEGETARIAN MOUSAKKA (V):** layers of potatoes, aubergines, courgettes, mixed peppers & carrots topped with feta cheese & béchamel served with homemade tomato sauce, mixed leaves & rice

≈ DESSERTS ≈

**FRESH STRAWBERRIES & RASPBERRIES  
HOMEMADE BAKLAVA  
LOVERS CHOCOLATE CAKE  
CHEESECAKE  
PECAN PIE  
HOMEMADE MIXED FRUIT CREAM BRULEE  
BANOFFEE PIE  
WARM CHOCOLATE BROWNIE  
HOMEMADE APRICOT, APPLE & ALMOND CRUMBLE  
PROFITEROLES**

**3 course 26.95**

*ALL PRICES ARE VAT INCLUSIVE*

*SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL*

*minimum credit or debit card charge £10.00*

*Please inform us if you have a food allergy.*

*Menus, pricing and content may be subject to change without notice.*