

NEW YEARS EVE CELEBRATION  
LIVE GREEK MUSIC FROM 8:30 - LATE

**MEZE FEAST**

Elies Mixed olives  
Pitta Bread  
Tzatziki (v) Yoghurt & cucumber dip  
Taramosalata Fish roe dip  
Hummus (v) Chickpea & tahini dip  
Melitzanosalata (v) Roasted aubergine dip  
Keftedes Beef meatballs in spicy tomato sauce  
Dolmades (v) Vine leaves stuffed with rice & herbs  
Spanakopitakia (v) Spinach & feta cheese parcels  
Loukaniko Traditional Greek sausages  
Halloumi (v) Traditional Cypriot semi-hard cheese  
Kalamari Tender deep fried squid  
Gigandes (v) Giant butter beans in tomato sauce  
Stifado Slow cooked beef stew in red wine sauce  
Chicken Souvlaki Marinated chargrilled chicken skewers  
Pork Souvlaki Marinated chargrilled pork skewers  
Horiatiki Freshly cut, traditional Greek Salad  
Patates Chips seasoned with sea salt & oregano  
Rice Traditional freshly made rice

**DESSERT**

Baklava & Kataifi Served with Honeycomb Icecream

£40

PER PERSON

(£10 DEPOSIT IN ADVANCE PER PERSON)



WE USE NUTS, SEAFOOD, MEAT, EGGS, WHEAT AND DAIRY PRODUCTS IN OUR KITCHEN. IF YOU HAVE AN ALLERGY OR A SPECIFIC DIATERY NEED PLEASE FEEL FREE TO ASK. WE BUY LOCAL, SEASONAL AND ORGANIC PRODUCE WHEN POSSIBLE. VEGETARIAN OPTIONS ARE STATED ON THE MENU, IF YOU HAVE ANY QUESTIONS PLEASE ASK.