



# Eat-in Party Menu 1

## £27.99 per person

for a minimum of 6 people eat-in

Vegetarian Vegan

### Greek Starter Course ~ a meze sharing selection of:

- V Selection of dips, Pitta bread, Greek salad, Spinach and Feta parcels, Falafels, Stuffed Vine Leaves, Sun Dried Tomatoes, Olives, Chillies and Feta cheese

### Greek Main Course ~ select 1 main dish per person from:

- 038 **Traditional Pork Gyros Meal** (in a Greek pitta with salad, strofilia & tzatziki)
- 039 **Traditional Chicken Souvlaki Meal** (in a Greek pitta with salad, strofilia & tzatziki)
- 040 **Chicken Olympos** (with feta cheese, garlic, cream, strofilia & mushroom sauce)
- 040a **Lemon Chicken** (chicken in a lemon cream sauce)
- 041 **Greek Meatball Meal** (in a Greek pitta with mixed salad, strofilia & tzatziki)
- 041a **Ceftalia Meal** (in a Greek pitta bread with mixed salad, strofilia & tzatziki)
- 042 **Beef Kofta Meal** (in a Greek pitta bread with mixed salad, strofilia & tzatziki)
- 042a **Greek Chorizo Sausage Meal** (in a Greek pitta with salad, strofilia & tzatziki)
- 042b **Spetsofy** (Greek chorizo with wine, tomatoes & peppers)
- 042c **Chicken Kofta Meal** (in a Greek pitta with mixed salad, strofilia & tzatziki)
- 043 **Lamb Kleftiko** (traditional roast lamb in tomato, yoghurt, dill & garlic sauce)
- 043a **Lamb Fricasse** (traditional roast lamb with lemon artichokes & yoghurt sauce)
- 043b **Lamb with a lemon & cream sauce**
- 043c **Lamb Kofta Meal** (in a Greek pitta with mixed salad, strofilia & tzatziki)
- 044 **Beef Styfado** (traditional Greek stew with baby onions)
- 045 **Pork Bekri Meze** (in a spicy tomato & chilli sauce with onions, peppers & mushrooms)
- 046 **Soutzoukakia** (beef meat balls cooked with tomato, onion, garlic & cumin)
- 047 **Pastitsio** (macaroni meat pie)
- 048 **Moussaka** (layers of potatoes, aubergines & savoury mince covered in bechamel cheese sauce)
- V 049 **Vegetarian Moussaka** (layers of potatoes, aubergines & feta in a bechamel cheese sauce)
- V 049a **Fasolakia Yiahni** (Greek runner beans in a tomato sauce) **NEW**
- 050 **2 Stuffed Tomatoes** (with beef mince, rice & feta cheese) **dairy free on request**
- V 050a **2 Stuffed Tomatoes** (with mixed vegetables, rice & feta cheese) **dairy free on request**
- 051 **2 Stuffed Peppers** (with beef mince, rice & feta cheese) **dairy free on request**
- V 051a **2 Stuffed Peppers** (with mixed vegetables, rice & feta cheese) **dairy free on request**
- 052 **2 Stuffed Aubergines** (with beef mince & feta cheese) **dairy free on request**
- V 052a **2 Stuffed Aubergines** (with mixed vegetables & feta cheese) **dairy free on request**
- 053 **2 Stuffed Courgettes** (with beef mince, rice & feta cheese) **dairy free on request**
- V 053a **2 Stuffed Courgettes** (with mixed vegetables, rice & feta cheese) **dairy free on request**
- V 054 **Stuffed Vine Leaves** (stuffed with rice & herbs)

### Greek Side Dishes ~ select 1 side dish per person from:

- V 055 **Greek Lemon Potatoes** (cooked in olive oil, lemon juice & herbs)
- V 056 **Briami** (mixed vegetable bake)
- V 057 **Butter Beans** (in a tomato & dill sauce)
- V 057a **Fasolakia Yiahni** (Greek runner beans in a tomato sauce) **NEW**
- V 059 **Basmati Vegetable Rice**
- V 060 **Small Greek Salad**
- V 061 **Baby Onions** (in tomato & cinnamon sauce)
- V 061a **Lemon Artichokes** (cooked with olive oil, lemon juice, peas, carrots & leeks) **NEW**
- V 061b **Spanakorizo** (spinach, leek, spring onion, feta & rice risotto) **dairy free on request**
- V 061c **Horta with skordalia** (wild field vegetables with potato & garlic dip) **NEW**

PLUS ~ Why not add a Greek Sweet platter for just **£4 per person** extra?

