

Christmas



MENU

THREE-COURSE MEAL WITH A GLASS OF WINE £60

STARTERS

LENTIL FRITTERS



Lentil fritters/ avocado tzatziki/ chilli

PORK TENDERLOIN NUGGETS

Pork tenderloin/ Raisin-cranberry chutney/ Greek stuffing

TUNA TATAKI



Tuna/ Fava with truffle/ tomato tartare

MAIN COURSES

NOSTOS VEGAN MOUSSAKA



Grilled aubergines / courgettes / peppers / braised lentils / vegan béchamel / potatoes / cashews /breadcrumbs

FEATHER BLADE SOFRITO



Braised feather blade/ Sofrito sauce/ Chestnut puree/ baby potatoes sauté/ capers

GRILLED SEA BREAM



Grilled sea bream/ mushroom and leek sauce

DESSERTS

LIME & MANGO CHEESECAKE



Velvety lime cheesecake / Crisp biscuit base / Mango glaze / Tropical accents

REVANI VEROIAS WITH ICE CREAM



Greek semolina sponge cake / Orange/ mint/ pistachios/ vanilla ice cream

VEGAN CHOCOLATE & PASSION FRUIT LAYER CAKE



Rich cocoa sponge / Passion fruit cream / Vegan chocolate ganache / Glossy glaze / Tropical accents



Christmas

MENU

THREE-COURSE MEAL £54

STARTERS

LENTIL FRITTERS



Lentil fritters/ avocado tzatziki/ chilli

PORK TENDERLOIN NUGGETS

Pork tenderloin/ Raisin-cranberry chutney/ Greek stuffing

TUNA TATAKI



Tuna/ Fava with truffle/ tomato tartare

MAIN COURSES

NOSTOS VEGAN MOUSSAKA



Grilled aubergines / courgettes / peppers / braised lentils / vegan béchamel / potatoes / cashews /breadcrumbs

FEATHER BLADE SOFRITO



Braised feather blade/ Sofrito sauce/ Chestnut puree/ baby potatoes sauté/ capers

GRILLED SEA BREAM



Grilled sea bream/ mushroom and leek sauce

DESSERTS

LIME & MANGO CHEESECAKE



Velvety lime cheesecake / Crisp biscuit base / Mango glaze / Tropical accents

REVANI VEROIAS WITH ICE CREAM



Greek semolina sponge cake / Orange/ mint/ pistachios/ vanilla ice cream

VEGAN CHOCOLATE & PASSION FRUIT LAYER CAKE



Rich cocoa sponge / Passion fruit cream / Vegan chocolate ganache / Glossy glaze / Tropical accents

