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HOVE | REAL GREEK GASTRONOMY

NEW YEAR'S EVE

Amuse-bouche & three-course celebration menu

£75 per person | Menu only | Half a bottle of wine per person

£90 per person | Menu with show | Half a bottle of wine per person + a glass of Prosecco

AMUSE-BOUCHE

Cheese Croquettes

Golden, crisp croquettes with a creamy cheese filling.

STARTERS

Courgette Fritters

With avocado tzatziki and a touch of chilli.

Grilled Lamb Chops

With tzatziki, fine beans and pomegranate.

Prawn Saganaki

King prawns in a rich tomato sauce with garlic, ouzo and crumbled feta, served with warm pita bread.

MAIN COURSES

Festive Mushroom Wellington - Vegan

Mushrooms, chestnuts and spinach wrapped in golden vegan pastry, with rosemary roast potatoes, winter greens and vegan gravy.

Slow-Roasted Chicken Leg

With lemon, garlic and oregano, chestnut purée, sautéed baby potatoes and a rich roasting jus.

Grilled Salmon

With lemon, dill and wholegrain mustard dressing, roasted baby potatoes and fine beans.

DESSERTS

Strawberry Cheesecake

Creamy cheesecake on a crisp biscuit base, with strawberry compote.

Galaktoboureko

Golden filo pastry filled with silky semolina custard, soaked in citrus syrup and served with vanilla ice cream.

Vegan Chocolate & Cherry Cake

Rich chocolate sponge with cherry compote and smooth vegan chocolate ganache.

Please inform our team of any allergies or dietary requirements.