

NEW YEARS EVE

2011

STARTERS

WINTER WONDERLAND SOUP (V)

Soup of the day served with bread

PARTY PRAWN COCKTAIL

Norwegian prawns on a bed of salad leaves served with Marie Rose sauce

SAUSAGE

Grilled spicy Mediterranean sausage served with salad garnish

GOAT CHEESE (V)

Grilled goat's cheese served on a bed of salad leaves and a sprinkle of extra virgin olive oil.

HOUSE PATÉ

Chicken liver pate with toasted bread and salad garnish

SANTA'S MUSHROOMS (V)

Pan fried mushrooms with white wine, fresh tomato and garlic. Served with salad garnish and warm bread.

SMOKED SALMON

Oak smoked salmon, dressed with lemon juice, olive oil and dill.

KING MEAT BALLS

Home made meat balls, tomato sauce and chilli

THREE WISE MEN (V)

A selection of dips to spread over our Mediterranean bread.

INSALATA CAPRESE (V)

Buffalo mozzarella cheese, fresh tomatoes and basil sauce

MAIN COURSE

OLIMPIA

Chicken breast, Parma ham and haloumi cheese, served with mushroom, white wine and creamy sauce.

Served with potatoes and vegetables.

PIZZAIOLA

Supreme of chicken with tomato, olive and caper sauce and served with mixed vegetables.

SNOWY CHICKEN

Fillet of chicken cooked with mushroom, cream and white wine sauce.

Served with potatoes and vegetables.

MARY'S PIE

Layers of meat and vegetables topped with a creamy cheese sauce. Served with salad.

TORTELLINI (V)

Fresh pasta filled with ricotta cheese and spinach.

Served in a tomato and basil sauce.

LAMB

Shank of lamb oven roasted slowly, with herbs, fresh vegetables and potatoes.

TURKEY

Traditional Christmas turkey with all the trimmings.

Served with potatoes and vegetables.

SALMON

Grilled salmon steak on a bed of salad leaves, olive oil and lemon dressing.

Served with potatoes and vegetables.

PRAWNS

Prawns sautéed with garlic, white wine, creamy and tomato sauce and finished with fetta cheese.

Served with traditional risotto.

MUSHROOM RISOTTO (V)

Arborio rice risotto infused with wild mushrooms, asparagus cream and grated Parmigiano

DESSERTS

ICE CREAM

A special mix of ice cream.

BAKLAVA

Famous Greek sweet with thin layers of crispy filo pastry sandwiched together with chopped nuts and syrup.

TIRAMISU

Layers of soft sponge soaked with Espresso Coffee and liqueur, filled with zabaglione cream And dusted with cocoa powder

PANNA COTTA

Famous Italian dessert
(a wonderful mix of cream, milk and sugar)

£ 30.00

PER PERSON