

TWP GOES GREEK

*Greek Ouzito-
Ouzo, mint,
soda, lemon
& lime*



*£45
per person
29th June 7pm*

COURSE ONE

meze to include-

Grilled pitta breads

Hummus- blended chickpeas, tahini, lemon & garlic

Taramasalata- cod roe, lemon & garlic

Tzatziki- Greek yogurt, cucumber, garlic & mint

Revitokeftedes- spiced chickpea fritter

Kofta- minced lamb, cumin, garlic & mint

COURSE TWO

Lavraki me saltsa kapari- whole roasted seabass, tomatoes & capers

Garides saganaki- prawns, tomatoes, garlic, olive oil & Feta

Greek salad- baby gem leaves, cucumber, tomatoes, green peppers, black olives, Feta

COURSE THREE

Moussaka- layers of slow cooked lamb mince, aubergine, potato, cheese sauce

Kotopoulo stifado- chicken & onion rich stew with red wine & oregano

Patatosalata- new potato & onion salad, zesty lemon dressing

Greek pilaf- a mix of rice & orzo, chicken broth, onions & parsley

COURSE FOUR

Baklava- layers of filo pastry, honey, nuts & cinnamon

Yiaourti me meli- Greek yogurt, honey, rose, orange & pistachio's

Zesty orange sorbet

