



Christmas Menu

Enjoy 3 course of meal for **£48.00 pp**

STARTERS

Soup of the Day

Filo Parcels (V)

Feta cheese and spinach wrapped in filo pastry

Avocado & Prawn Cocktail

Avocado, prawns, mixed leaves and our classic Marie Rose sauce

Humus (V)

Chickpea puree, tahini, lemon and garlic

Beetroot (V)

Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut

Baba Ganoush (V)

Smoked aubergine, garlic, tahini, strained yoghurt & olive oil topped with fresh pomegranate

Tarama

Fresh cod roe dip beaten with olive oil and lemon

Spicy Stir-Fried Octopus

Sauté octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango

Crispy Battered King Prawns

Served with sweet chilli sauce

Deep Fried Calamari

Served with tartar sauce

Grilled Halloumi Cheese (V)

With mixed leaves, cherry tomatoes and basil oil dressing

Artichoke with Orange Sauce (V)

Ginger Spicy Chicken

MAIN COURSES

Pivaz Mixed Grill

An assortment of chicken shish, lamb shish, adana chicken wings & lamb chops

Fillet Au Poivre 8oz

Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy. Served with mash potato, portobello mushroom and cherry tomatoes

Char-grilled Whole Sea Bass

Char-grilled sea bass served with mixed leaves salad and chips.

Chicken Shish

Marinated chunks of chicken, grilled to delight on a skewer

Kleftiko

Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms, tomato and red wine sauce

Duck Breast with Orange Sauce

Crispy pan-fried Barbary Duck Breast.

Served with orange sauce, mash potato and steamed fresh asparagus

Turkey Casserol with Orange Sauce

Lamb Shish

Marinated chunks of chicken, grilled to delight on a skewer

Vegetable Moussaka (V)

Layers of potatoes, aubergine, courgette, bell peppers, topped with light béchamel sauce

Halloumi & Veg (V)

Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce

DESSERTS

Baklava

Mixed Ice Cream

Chocolate Brownie

A rich chocolate layered brownie, hazelnut, chocolate cream, covered in a chocolate glaze. Served with vanilla ice cream.

Berry Cheesecake

