

GREEK ISLANDS

£32 per person
£16 children (2 – 12 years)

BREAD & SOUP

Artisan bread selection (V,G,S,Se) with butter (V,D) and spread (V)

Brown lentil soup with olive oil, oregano, bay leaves, tomatoes and onion (V)

Croutons (V,G,S), pumpkin seeds (V), crispy onions (V,G), chilli flakes (V), bread sticks (V,G)

SALAD SELECTION

Greek village salad with barrel aged feta, tomatoes, black olives, red onion, cucumber and oregano dressing (V,D,SD)

Politiki - marinated white cabbage and shredded carrot, white wine vinegar dressing (V,SD)

Easter salad - sliced Cos lettuce with spring onions, fresh dill and fresh lemon dressing (V,SD)

Cannellini bean and spring onion marinated salad (V,SD)

Mixed salad leaves (V)

DRESSINGS

Herb vinaigrette (V,SD), honey and mustard (V,Mu), raspberry and sherry vinegar (V), homemade Welsh yoghurt ranch dressing (V,D), balsamic vinegar (V), extra virgin olive oil (V)

MEZZE

Pork terrine with seasonal herbs and sundried tomato relish (SD)

Grilled Mediterranean vegetables with charred halloumi cheese and mustard dressing (V,D,SD,Mu)

Pickled anchovies with black olive tapenade and cucumber, sourdough croutons (G,SD,F)

Kolokithokeftedes – courgette fritters with mint and feta, served with a yoghurt sauce (V,G,D,E)

Braised squid rings with squid ink and olive oil dressing (M,SD)

Traditional spread selection:

Tzatziki - yoghurt and garlic (V,D,SD)

Melitzanosalata - smoked aubergine with olive oil (V,SD)

Houmous - chickpeas, garlic and lemon (V,Se)

Served with toasted pitta bread (V,G), fresh vegetable sticks (V,C) and marinated olives (V)

HOT BUFFET

Stifado – diced beef stew with glazed pearl onions and red wine (SD)

Lamb moussaka – layers of Mediterranean vegetables and spiced lamb mince (G,D,E,SD)

Thyme marinated roast chicken

Gemista – stuffed bell peppers with rice, raisins, pine nuts and rosemary (V)

Keftedes me saltsa – beef meatballs slowly cooked in tomato sauce (G,SD)

Steamed mussels with sliced peppers, ouzo and feta (M,SD,D)

Grilled sardines with lemon dressing and oregano (F,SD)

Spanakotiropita – spinach and feta cheese pie baked in a crispy filo dough (V,G,D,E)

SIDES

Giagia's roast potatoes with lemon and fresh oregano (V)

Briam – seasonal vegetables baked with a rich tomato and parsley sauce (V)

Provençal vegetables (V)

Green beans with sun blushed tomatoes and shallots (V)

Rice cooked with fennel seeds (V)

DESSERTS

Hand-Made Pastries, Tarts and Cakes

A selection from our Pastry Shop

Please see buffet labels for allergen details

Hot Dessert

Karydopita - spiced walnut cake (V,D,G,E,N)

With custard (V,D)

ICE CREAM

Soft whipped vanilla ice cream (V,D) and cones (V,G,S)

Topped with:

Chocolate shavings (V,D,S), sprinkles (V,D,S), crushed meringue (V,E), desiccated coconut, fudge pieces (V,G,S,D,E), chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)

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