



## **SAUTE PARTY MENU £40.00 PP**

### **STARTERS**

#### **KING SCALLOPS**

Pan fried king scallops, petit pois puree and beef chorizo

#### **(V) HALLOUMI CHEESE**

Pan fried halloumi with cherry tomato basil and pine nut G/F (contains nut)

#### **(V) BOREK**

Baby spinach, feta cheese, red peppers, dill and sweet chili sauce

#### **KING PRAWNS**

Pan-fried king prawns, garlic butter, white wine, tomato cream sauce

#### **STUFFED VINE LEAVES (VEGAN)**

Stuffed wine leaves with aromatic rice salad and French dressing

### **MAIN COURSE**

#### **SEABASS**

Pan fried Fillet of sea bass, red onion salsa, olives tapenade, roast potato, green beans

#### **LAMB SHANK**

Slow-cooked Moroccan lamb shank, with herb mash potato

#### **MIXED SHISH**

Char-grilled Marinated cubes of tender lamb and chicken, served with yogurt grilled vegetables, tomato sauce

#### **MONKFISH**

Pan-fried monkfish in tomato white wine cream sauce, green beans and sautéed potato

#### **GRILLED VEGETABLES (VEGAN)**

(V) Grilled vegetables with hummus, stuffed wine leaves, pomegranate dressing

### **DESSERTS**

Chocolate brownie with vanilla ice cream

Passion fruit cream Brule

Walnut Baklava with vanilla ice cream

Almond tart with pistachio ice cream

-

10% service charge will be added on the bills

**FOOD ALLERGIES AND INTOLERANCE:** Please speak to our staff about the ingredients in your meal, when making your order.