



# SET *Menu*

**THREE COURSE SET MENU FOR 2 GUEST \*£90 | 4 GUEST \*£180**  
(INCLUDES CHAMPAGNE/COCKTAIL/MOCKTAIL FROM THE MENU FOR EACH GUEST)

**COLD STARTERS:**

Trio Mezze Platter: A trio of home-made mezze serves with pitta bread, Hummus; chickpeas with tahini, olive oil, garlic, and lemon juice. Melitzanosalata; Roasted Eggplant, garlic, olive oil, lemon juice and onion. Tzatziki; Yoghurt, cucumber, garlic, and fresh mint

**HOT STARTERS:**

Peri-Peri Wings: Charcoal grilled chicken wings marinated in our home-made peri-peri sauce served with garlic sauce

Or,

BBQ Wings: Charcoal grilled chicken wings glazed with honey barbecue mix, topped with sesame seeds

Or,

Falafel: Deep fried Lebanese croquettes with fresh tomatoes, lettuce and parsley served with tahini sauce.

**MAINS:**

Chicken Shish: Chicken cube skewers marinated in a fresh lemon and garlic sauce.

Or,

Lamb Kofta Kebab: Skewers of specially seasoned grilled minced lamb onions and parsley.

Or,

Creamy Vegetarian Pasta: Al dente penne cooked in a cheesy garlic bechamel sauce with grilled mushrooms, topped with parmesan cheese.

**THREE COURSE SET MENU FOR**  
**2 GUEST (W/SEAFOOD) \*£110 | 4 GUEST (W/SEAFOOD) \*£220**  
(INCLUDES CHAMPAGNE/COCKTAIL/MOCKTAIL FROM THE MENU FOR EACH GUEST)

**COLD STARTERS:**

Trio Mezze Platter: A trio of home-made mezze serves with pitta bread, Hummus; chickpeas with tahini, olive oil, garlic, and lemon juice. Melitzanosalata; Roasted Eggplant, garlic, olive oil, lemon juice and onion. Tzatziki; Yoghurt, cucumber, garlic, and fresh mint

**HOT STARTERS:**

Asian Prawn Rolls: Filo pastry filled with sauteed prawns and fresh spring vegetables served with light soya sauce.

Or,

Fried Calamari: Deep fried seasoned crispy squid rings and lightly breaded served with tartar sauce.

Or,

Halloumi Fries: Golden crisp Middle Eastern cheese sticks served with sweet chili sauce.

**MAINS:**

Lamb Kofta Kebab: Skewers of specially seasoned grilled minced lamb onions and parsley.

Or,

Sweet Chili Prawn Linguini: Linguini cooked with prawns, and mussels in a rich tomato and basil sauce, topped with parmesan cheese.

Or,

Creamy Vegetarian Pasta: Al dente penne cooked in a cheesy garlic bechamel sauce with grilled mushrooms, topped with parmesan cheese.

