



Valentines 2012

Glass of Prosecco on Arrival. Live Music & 3 Course Meal £38.00



Starters

Roasted Sweet Pepper, Sweet Potato & Coriander Soup

Served with Crusty Bread

Scallops & Halloumi

Pan-fried Breaded Fresh Scallops & Halloumi Cheese served with a sultana & caper Vinaigrette .

Mezze for 2 to share N

(Can be adapted for vegetarians)

An enticing platter to share of Greek sausage, tzatziki, taramosalata, hummus, chilli peppers stuffed with feta cheese, grilled halloumi calamari & octopus. Served with pita bread.

King Prawns

Succulent king prawns pan fried in a garlic, lemon, chilli, wine & parsley marinade. Served with crusty bread.

Minute Steak Crostini

Minute steak pan-fried & served with Greek sausage & sautéed onions with port wine jus. Served on toasted bread.

Baked Mushrooms

Portabella Mushrooms filled with creamy feta cheese baked in the oven in a tomato garlic sauce, topped with breadcrumbs. Served with some crusty bread.

Mains

Meat Mezze For 2 to Share

It's a Greek Tradition to share, so why not share this dish with your loved one on valentines day!! Chicken Souvlaki, lamb cutlets, Greek sausage & pork Souvlaki stuffed with Italian meats. Served with Tzatziki , Greek salad & hand cut chips.

Seafood Mezze For 2 to Share

A delicious selection of grilled calamari, seafood Souvlaki, grilled butterflied prawns & oysters. Served with a lemon risotto & mixed salad.

Wild Mushroom & Truffle Risotto N

Creamy risotto with Parmesan, Portobello, Chestnut, Oyster Mushrooms enriched with Truffle, finished with crispy parsnip chips.

9oz Fillet Steak

Fillet steak cooked on the grill with a red wine beef, Thyme jus, served with creamy mash potato & sautéed spinach.

Duck al Orange

Pan fried duck served with an orange sauce and creamy rocket mash, topped with crispy Rocket.

Champagnes Cocktails. £8.95

Bellini— Champagne, peach liqueur & Puree

Rossini— Champagne, Strawberry Puree & Liqueur

Lush—Champagne, Vodka, Chambord & Fresh Raspberries.

Desserts

Elinico Trio N

A selection of three traditional Greek desserts served with vanilla ice cream.

Organic Chocolate Cheese Cake

An indulgent artisan chocolate cake

Fruity Panna Cotta

A creamy fruit dessert, served with berry coulis.

Banana Crepe

A banana crepe with Grand Marnier and chocolate sauce.

Please note there will be a 10% service charge added to the bill .

N = nuts V = Vegetarian

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