

SET MENU 3

STARTERS

1ST COURSE *Carpaccio*

- Thinly sliced beef, sprinkled with pesto.

or

Oysters

- 4 succulent oysters served on a bed of ice.

or

Salmon Tower

- Smoked salmon layered with phyllo, pickled ginger, cream cheese and marinated mushrooms served with roasted red pepper couli.

2ND COURSE

Soup of the day - A taste of the chef's delightful soup.

3RD COURSE

Sorbet

- Something to refresh the pallet

MAIN COURSE

4TH COURSE

Kleftiko

- Slow roasted lamb, seasoned with fresh herbs and crushed spices, cooked slowly until tender, served with a variety of veggies and potatoes

or

Grilled Prawns

- 8 Queen prawns grilled in lemon butter and served on a bed of rice

or

Grilled sole

- Seared and baked in a lemon, garlic seasoning.

or

Beef Fillet

- 250g of fillet grilled medium with a choice of mushroom or pepper sauce

or

Caprese Chicken

- Chicken fillets stuffed with mozzarella & served with a sweet basil & mushroom sauce.

or

Vegetarian Platter

- Tasty vegetables served with herbed linguine and cheese

DESSERT

5TH COURSE

Baklava & Ice cream

or

Crème Brule

or

Mixed Fruit skewers

and

Tea or Coffee