



The Queens Greek Night

Thursday May 26th 2022

The typical Greek cuisine was derived from a general Mediterranean palette and consists of what is known as the “Mediterranean Triad”. This term refers to wheat, olive oil, and wine, which when joined by fruits, vegetables, honey, and fish are the pillars of the Greek cuisine. Please enjoy today’s menu.

Traditional Mezze Platter (to share)

Hummus, Skordalia, Olive Tapenade, Tarama, Tirokafteri, Olives, Feta Cheese, Crudités & Pitta Bread

Main Course (please choose one)

Traditional Moussaka (v,g) – layers of grilled aubergine and potato, cooked in a tomato sauce, and topped with cheesy bechamel sauce. Served with Spanakorizo (rice and spinach)

Giouvetsi – orzo pasta and beef stew, cooked in a rich tomato sauce

Kleftiko (g) – slow braised leg of lamb with potato, tomato, onion, garlic, olive oil, and pepper with lemon juice, white wine and oregano

Bourdeto – baked halibut with lemon, tomato, onion, garlic, potato, olive oil, white wine and oregano

Desserts (to share)

Tiropita – traditional feta, honey and thyme filled pastry

Revani – delicious semolina sponge cake with a hint of lemon and orange

Fixed price inclusive menu – £38.00 per person

All of our food is cooked fresh to order. The Kitchen Team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available