

**GREEK CHRISTMAS FEASTING MENU**  
**£45 PER PERSON (MIN OF 6 PEOPLE)**

family style set menu designed to be shared

we can of course cater for special dietary requirements

**STARTERS**

**TZATZIKI · TYROKAFTERI (SPICY FETA) · TARAMA ·  
ESSI HANDMADE PITA (V)**

greek dips

**GOAT PIE**

slow cooked shoulder · harissa · village stale greek handmade pastry · pickled onion · icing sugar · cinnamon

**SMOKED AUBERGINE (VG)**

tahini · pan fried peanuts · pomegranate molasses · curry leaves · fresh pomegranate

**OVEN BAKED FETA**

mild turkish green peppers · smoked paprika · buffalo tomato · cretan dakos

**ESSI BURGER SLIDERS**

soutzoukai beef patty · greek yogurt tartare · tomato jam · potato bun

**MAINS**

all served with

roast carrots · cranberry & flaked almonds slaw · lemon oregano crispy roast potatoes

**SLOW ROASTED LAMB SHOULDER**

sheftalies stuffing (pork, beef, caul fat, onions, oregano, thyme, red wine)

**OVEN CHARRED STUFFED PEPPERS (VG)**

charred wild mushrooms · roast cinnamon pumpkin

**BBQ WHOLE LEMON SOLE**

yogurt tartare

**SIDES**

**CHARRED KALE · RASPBERRY · PINE NUTS**

**£5 supp**

**FRIED BRUSSEL SPROUTS WITH CHORIZO**

**£5 supp**

**DESSERTS**

**FETA CHEESE BROWNIES SALTED CARAMEL ICE  
CREAM**

**GALAKTOBOUREKO (VG)**

vanilla & semolina hot custard · crispy filo pastry · sugar syrup · pashmak