

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 style 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