

Elysée

Christmas Meze Menu 2019

Lunch £40 / Dinner £50 per person

To Start

A Selection of Delectable Meze Sharing Dishes

Grilled Pitta Bread

Houmous - Puréed chick peas with lemon, tabini & a hint of garlic (df, gf)

Taramosalata - Fresh cod roe beaten with olive oil and lemon (df)

Tzatziki - Strained Greek yoghurt with cucumber, mint and garlic (gf)

Cypriot Halloumi Cheese grilled, with tomato and basil chutney (gf)

Crispy Calamari, lightly fried

Spanakopita - Spinach & feta-stuffed filo parcels

Keftedes - Lamb meatballs with couscous, tomato sauce & Greek yoghurt

Dolmades - Vine leaves filled with beef, rice and spices (gf, df)

Grilled King Prawns with chilli, lemon and garlic (gf)

Heritage Beetroot Salad with almond skordalia (df) (n)



Followed By a Platter of

Chicken and/or Lamb Souvla (gf)

*4-hour spit-roasted boned chicken leg and/or lamb neck fillet
(Friday & Saturday evenings and upon request only)*

or

Chicken / Lamb Souvlaki Skewers (gf)

or

Vegetarian Moussaka

*All served with Greek salad, aromatic vegetable rice
and twice-cooked chips*



To Finish

The Elysée Greek Dessert Platter (n)

A selection of home-made Greek sweets

A Service Charge of 13.5% will be added to your bill.

*A live music cover charge of £5.00 per person will be added to the bill,
if dining in the main restaurant.*

