

Mykonos

Selection of Houmous, Taramasalata, Tzatsiki, Olives, Potato Salad and Greek Bread

Starter

Prawn Cocktail on a Bed of Mixed Leaves with a Marie Rose Emulsion

Or

Potato and Watercress Soup with Cream

Main

Herb Crusted Loin of Lamb, Baby Minted Potatoes and Rosemary and Garlic Jus

Or

Traditional Roast Beef with all the accompaniments

Dessert

Vanilla Cheesecake with Wild Berry Coulis

Freshly Brewed Fairtrade Coffee and Tea

Selection of Chocolate Truffles

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Seasonal Fresh Fruit Platter

Nuts

All main courses are accompanied by selected seasonal vegetables

£30.50