

YIANNIS CHRISTMAS MENU 2009

£17.90 per person for a three course meal

LOOK AT THE GREAT OFFER BELOW!!

Starters

- (V) Grilled halloumi cheese, served with salad
- Greek sausage, cooked in red wine with onions and peppers
- Yiannis Platter-humous, tsaiziki, taramasalata, stuffed vine leaf, meatball & pitta
- Greek style mussels-with an ouzo, feta, fresh cream and chilli sauce
- Calamari-deep fried squid rings on a bed of salad
- (V) Greek salad

Mains

- Sirloin steak in a Madeira and Stilton sauce served with fries and salad
- Beef stifado, marinated in red wine with garlic, bay leaves and herbs in tomato sauce with shallots, served with rice
- Meat moussaka, served with salad
- Chicken Ioanna, in a brandy & feta sauce with mixed peppers, served with rice
- Natural smoked haddock on a bed of garlic, horseradish and cream sauce served with fries and salad
- (V) Baked aubergine stuffed with onions, garlic, halloumi and cherry tomatoes in a rich tomato sauce, served with potatoes lemonates
- (V) Vegetarian moussaka, served with salad
- (V) Spanakorizo-fresh spinach and spring onion risotto topped with feta cheese, sundried tomatoes and artichokes, served with salad.

Desserts

- Chocolate crème brule
- Baklava served with ice cream
- Greek yoghurt with honey and walnuts
- Profiteroles

£10 non-refundable deposit per person required at time of booking.

PRE-ORDER REQUIRED 48 HOURS IN ADVANCE OF BOOKINGS OVER 6 PEOPLE

BOOK EARLY-ONE LITRE OF HOUSE WINE FREE FOR PARTIES OF 10 OR MORE (2 LITRES FOR OVER 17 PEOPLE), WHEN THREE COURSE MEAL IS BOOKED BEFORE 31st OCTOBER.

PARTIES OF OVER 8 PEOPLE WILL HAVE A £1 PERPERSON SERVICE CHARGE APPLIED