

CHRISTMAS ATHENIAN TAVERNA

74.00 pp Available for parties of 2 or more

Step into the historical charm of the Athenian Taverna, where the spirit of filoxenia comes alive. With roots tracing back to ancient times, our taverna pays homage to the age-old tradition of gathering, feasting and camaraderie.

CHAPTER ONE

Fresh Pita Bread (7)

Houmous & Pomegranate (vg)

Creamy Greek chickpeas with tahini, cumin, lemon and pomegranate.

----- CHAPTER TWO

Halloumi Cheese Tempura (7)

Served with yuzu hollandaise espuma and shiso vinaigrette.

Broken Down Tart (N)

Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms.

----- CHAPTER THREE

Sea Bass Fillet

Grilled chard, aubergine puree, smoked pepper cream and piccata.

Smoked Iberico Ribs

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

Baby Potatoes with Graviera (v)

Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

Banoffee New Style (N)

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.

CHRISTMAS GREEK NOSTOS

84.00 pp Available for parties of 2 or more

Welcome to Greek Nostos, a nostalgic journey to the heart of Greece. Our menu reflects the timeless culinary treasures passed down through generations, capturing the spirit of traditional Greek kitchens where meals are an expression of togetherness.

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- CHAPTER ONE -

Fresh Pita Bread (7)

Tzatziki (V)

Greek yoghurt, olive oil, mint, garlic and cucumber tartare.

CHAPTER TWO

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

----- CHAPTER THREE

Robata Hake & Houmous

Robata broccoli and light spicy lemon butter sauce.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and "Metsovone" smoked cheese espuma.

Baby Potatoes with Graviera (7)

Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.

Spicy Sweetcorn (7)

Grilled sweetcorn served with spicy mayonnaise and parmesan.

Chocolate Crème Brûlée (N)

Cinnamon crumble and Greek coffee ice cream.

CHRISTMAS MYKONIAN AURA

120.00 pp Available for parties of 2 or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit. Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

CHAPTER ONE

Fresh Pita Bread (7)

Meze Board

Houmous & Pomegranate (vg), Tzatziki (v), Fasolada Spread.

----- CHAPTER TWO

Moussaka

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Wagyu A5

Robata Wagyu with potato emulsion and Wagyu jus.

Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

Broccolini (Vg)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (vg)

Marinated with herbs and chilli.

--- CHAPTER FOUR

Choc Ice (N)

Layered milk chocolate mousse and crispy almond nougatine.

CHRISTMAS ATHENIAN GARDEN

60.00 pp Available for parties of 2 or more

Step into the historical charm of the Athenian Garden, where the spirit of filoxenia comes alive. With roots tracing back to ancient times, our garden pays homage to the age-old tradition of gathering, feasting and camaraderie.

CHAPTER ONE

Fresh Pita Bread (7)

Tzatziki (v)

Greek yoghurt, olive oil, mint, garlic and cucumber tartare.

_____ CHAPTER TWO

Caramelised Aubergine (∇)

Tahini miso, creamy houmous, scallions and roasted sesame.

----- CHAPTER THREE -------

Cauliflower Steak (vg)

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

Baby Potatoes with Graviera (7)

Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.

Macaron Forrest (N) (Vg)

Vegan chocolate & vanilla velvet cream, raspberry compote, macarons and cocoa nib crumble.