



CHRISTMAS AT
FENIX



ALL DAY

SET MENU

2 Chapters 32.50 pp | 3 Chapters 37.50 pp

Saturday 12pm - 3:45pm

Sunday - Friday 12pm - 5:30pm

CHAPTER 1 (Choose One)

Spicy Meatballs Tomato salsa and coriander yoghurt.

Chicken Souvlaki Robata grilled chicken thighs, smoked yoghurt and potato.

Caramelised Aubergine (v) Tahini miso, houmous and roasted sesame.

CHAPTER 2 (Choose One)

Served with your choice of complimentary Chips with Graviera (v) or Mykonian Salad (v)

Sea Bass Fillet Grilled kale, smoked pepper cream and piccata.

Half-Glazed Chicken Harissa, cucumber & pickled onion.

Cauliflower Steak (v) Chilli, roasted vegetable cream and pickled fennel.

Beef Paccheri Paccheri pasta, slow-cooked short rib with truffle and Metsovone cheese.

Rib-Eye Steak (5.00 Supplement) 150-day grain-fed Angus Rib-Eye with sautéed pickled cabbage and cauliflower cream.

CHAPTER 3 (Choose One)

Banoffee New Style (N) Vanilla cream with toffee caramel, banana and nutmeg.

Macaron Forest (v) (N) Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.



VEGAN MENU

SPREAD

Aubergine Salad (vg) 6.50

Chargrilled aubergine and red pepper.

Hummous (vg) 6.00

Chickpea, paprika and olive oil.

MEZE

Vegan Caramelised Aubergine (vg) 12.50

Tahini miso, houmous and roasted sesame.

Split Bean Cream Bowl (vg) 7.00

Yellow split cream, slow-cooked pearl onions and thyme oil.

GARDEN

Vegan Mykonian Salad (vg) 17.00

Mixed tomatoes, cucumber and thyme rusk.

Tabouleh Salad (vg) 14.00

Green herb and broccoli tabouleh salad.

Lentil Salad (vg) 16.00

With sun-dried tomatoes and citrus dressing.

Chickpea Curry Salad (vg) 14.50

Chickpeas with mandarin dressing.



FROM THE OPEN FIRE

Cauliflower Steak (Vg)

19.00

Chilli, roasted vegetable cream and pickled fennel.

DESSERT

Macaron Forest (Vg) (N)

15.50

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

VEGETABLES

Pearl Oyster Mushrooms (Vg)

8.00

Marinated with herbs and chilli.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts