



ALEXANDROS GREEK RESTAURANT

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CHRISTMAS AND NEW YEAR MENUS 2011

Please find enclosed our menus for the festive period. To make a provisional reservation please call, then fill in the form below and send it to us with your deposit to confirm your booking. For groups of 8 and above we require a pre order. Mezzes are also available during December. Pre-orders can either be faxed or emailed. We look forward to hearing from you soon.

BOOKING FORM

We require a deposit of £7.50 per person to confirm your booking.

Deposits are in the event of cancellation, non refundable.

Name.....

Address.....

Telephone.....

Date of booking.....

Time of booking.....

Deposit paid.....

Christmas Dinner

STARTERS

Vine Wrapped Chicken Terrine

Chicken, olive, feta and roast red pepper terrine wrapped in vine leaves

Greek Salad – Horiatiki

Lettuce, tomato, cucumber, red onion, pepper, olives and feta cheese dressed with lemon and extra virgin olive oil

Fasolia Fournou

Giant butter beans baked with a herb and tomato chilli sauce

Dolmades (vegetarian option available)

Vine and cabbage leaves stuffed with lamb mince, rice and herbs in a lemon sauce

Mixed Dips

A selection of tzaziki, taramasalata and hummus served with pitta & home made bread

Pastos Solomos me Ouzo

Salmon cured in ouzo, fennel and dill, served with chilli jam

MAIN COURSES

Kotopoulo Souvlaki

Traditional marinated chicken kebabs, wrapped in bacon, served with rice and vegetables

Traditional Roast Turkey

Roast turkey with all the trimmings, served with vegetables

Keftedes

Spicy lamb and beef meatballs in a tomato, cumin and chilli sauce, served with rice

Ksifias

Fresh chargrilled sword fish basted with lemon and extra virgin olive oil, served with vegetables

Vegetarian Mousakas

Layers of aubergine, courgette and potato with mushroom tomato and herb filling, topped with béchamel sauce, served with vegetables

DESSERTS

Home Made Ice Cream

Our home made vanilla and apricot parfait.

Baklavas

Filo pastry filled with walnuts and pistachios, soaked in honey syrup, served with ice cream

Sokolatina

Rich chocolate and rum torte, crushed amaretti biscuits, topped with vanilla ice cream

Greek yoghurt

Homemade greek yoghurt with walnuts, fruit and honey

3 courses – £22.50

2 courses – £18.95

Christmas Lunch

STARTERS

Greek Salad – Horiatiki

Lettuce, tomato, cucumber, red onion, pepper, olives and feta cheese dressed with lemon and extra virgin olive oil

Fasolia Fournou

Giant butter beans baked with a herb and tomato chilli sauce

Mixed Dips

A selection of tzaziki, taramasalata and hummus served with pitta bread

Tiganito Kalamari

Fresh deep fried squid served with salad and dips

Sarmadkia

Vine leaves stuffed with rice, mixed herbs and raisins

Butternut squash soup

Squash soup flavoured with smoked paprika and herb oil

MAIN COURSES

Bekri Meze

Prime beef in red wine and tomato sauce with sweet and chilli peppers, served with rice

Kotopoulo Skaras

Chicken fillets char grilled with a mushroom, white wine and cream sauce, served with rice

Tuna steak

Char grilled tuna with red onion salad, served with vegetables

Vegetarian Mousakas

Layers of aubergine, courgette and potato with mushroom tomato and herb filling, topped with béchamel sauce

Traditional Roast Turkey

Roast turkey with all the trimmings, served with vegetables

DESSERTS

Revani

Coconut sponge soaked in brandy syrup, served with ice cream

Kataif

Shredded filo pastry filled with walnuts soaked in honey syrup, served with ice cream

Selection of Ice Cream

Choose between – vanilla, chocolate and strawberry (2 scoops)

Karidopita

Walnut and cinnamon sponge, soaked in syrup, served with ice cream

3 courses – £14.95

2 courses – £11.95

New Year's Eve Dinner

STARTERS

Salata Epoxis Me Garides

Spiced king prawn, feta, pomegranate and crouton salad
with pomegranate dressing

Dolmades (vegetarian option available)

Vine and cabbage leaves stuffed with lamb mince, rice and herbs in a lemon sauce

Greek Salad – Horiatiki

Lettuce, tomato, cucumber, red onion, pepper, olives and feta cheese dressed with
lemon and extra virgin olive oil

Kotopollo Rollo Me Spanaki

Chicken roll stuffed with spinach and feta cheese, wrapped in vine
leaves with a cream sauce

Poikilia Orektikon

Cheese croquettes, ham filo triangles, carrot and apricot croquettes and courgette
and herb fritters with tzatziki dip

MAIN COURSES

Alexandros Special Fillet Steak

Char grilled to your preference with garlic and parsley butter

Lamb Kleftiko

Lamb shank cooked slowly with oregano and extra virgin olive oil, served
with couscous and vegetables

Garides Saganaki

Tiger prawns in a tomato and chilli sauce, sprinkled with feta, served with rice

Kotopoulo Souvlaki

Traditional marinated chicken kebabs, wrapped in bacon, served with rice and vegetables

Gemista (vegetarian option available)

Mixed peppers and tomato stuffed with beef and lamb mince, rice
and herbs in a rich tomato sauce. Served with salad.

DESSERTS

Revani

Coconut sponge soaked in brandy syrup, served with ice cream

Sokolatina

Chocolate and rum torte topped with vanilla ice cream

Home Made Ice Cream

Our home made vanilla and apricot parfait

Baklavas

Filo pastry filled with walnuts and pistachios, soaked in honey syrup, served with ice cream

£35.00