

# *New Year's Eve Dinner*

## Starters

### **Ktenia me Kounoupidi kai Araka**

Seared Scallops with Truffles Cauliflower, Green Pea purée

### **Saganaki Kefalotyri**

Fried, Sesame coated Kefalotyri Cheese with Candied Figs, Ouzo and Honey dressing

*G.F. option available*

### **Greek Salad - Horiatiki**

Lettuce, Tomato, Cucumber, Red Onion, Pepper, Olives and Feta Cheese dressed with extra virgin Olive Oil

### **Mix Dips**

Combination of homemade Tzatziki, Hummus and Tyrokafteri, served with a warm chargrilled Pitta Bread

### **Game Terrine**

Pheasant, Partridge and Quail Terrine with Onion Marmalade

## Main Courses

### **Alexandros Special Fillet Steak**

Chargrilled to your preference with Garlic Parsley butter and Saffron Potatoes

### **Arni Psito**

Roast Rump of Lamb with Pomegranate and Feta Puy Lentils, Rosemary jus

### **Garides Saganaki**

Fresh Tiger Prawns in a Tomato and Chilli sauce, sprinkled with Feta Cheese, served with Rice

### **Yemista**

Baked Beef Tomato and Bell Pepper filled with Herby Rice in a rich Tomato sauce, sprinkled with Feta Cheese, served with Salad *Vegan option available*

### **Kotopoulo Souvlaki**

Chargrilled Chicken wrapped in Bacon marinated in Olive Oil, Lemon and Oregano, Greek Yoghurt Slaw, Spiced Sweet Potato Wedges, Lacto Fermented Chilli sauce

## Desserts

### **Karydopita**

Alexandros' special Walnut and Cinnamon Sponge soaked in Vanilla and Lemon Syrup topped with crushed Walnuts, served with Vanilla Ice Cream

### **Sokolatina**

A slice of Chocolate and Metaxa Brandy Torte with crushed Amaretto Biscuits topped with Vanilla Ice Cream

### **Halvas Pagoto**

Halva Parfait with Almond and Sesame Praline, Black Olive Sugar, Candied Figs

### **Greek Yoghurt**

Homemade Greek Yoghurt with Fresh Fruit, crushed Walnuts and Greek Honey

### **Baklava**

Layers of Filo Pastry with a mixture of Walnuts and Pistachio, soaked in Honey Syrup, served with Ice Cream

**£42.50**