

Alexandros Greek Restaurant

New Year's Eve Menu 2024

STARTER

Kavourobourekakia

Spicy crab & feta cheese filo pastry parcels with chilli yoghurt

Fasolia me Loukaniko GF

Mixed beans baked with Tomato, chilli, oregano & greek sausage

Poikilia Alifon (Mixed dips)

Combination of Tzatziki, Tyrokafteri & Hummus, served with warm pitta bread

Game Keftedes

Pheasant, Partridge & Venison meatballs in a red wine and caramelised onion sauce, served with cous cous

Saganaki Kefalotyri GF

Deep fried sesame coated Kefalotyri cheese with candied baby figs

Alexandros Signature Salad VG GF

Quinoa, rocket, baby spinach, pomegranate, walnuts, sun-dried tomato, orange segments, with a orange & honey dressing

MAIN COURSE

Alexandros Special Fillet Steak GF

Chargrilled to your preference served on a wholegrain mustard cream sauce, with dauphinoise potatoes and grilled vegetables

Kotopoulo Gemisto GF

Roast chicken breast stuffed with wild mushrooms & feta cheese, with olive mash, truffle jus

Garides Saganaki GF

Fresh tiger prawns in a tomato and chilli sauce, sprinkled with feta cheese, served with rice

Xoirina Magoula

Braised pork cheeks with roast celeriac & heritage carrots, langoustine velouté & nduja oil, caramelised apple purée

Arni Souvlaki GF

Chilli marinated lamb skewer, with greek yoghurt slaw, spiced sweet potato wedges & lacto fermented chilli sauce

Kolokythaki & Melitzana Yemisti VG GF

Courgette & Aubergine filled with mixed & pickled vegetables, fresh herbs, pomegranates and roasted almonds, served with salad

DESSERT

Chocolate Baclava

Layers of filo pastry with a mixture of chocolate, walnuts & pistachio, soaked in syrup, served with ice cream

Sokolatina

Rich chocolate, Metaxa brandy & Homemade greek yoghurt torte, crushed amaretti biscuits, topped with vanilla ice cream

Portokalopita

Traditional Greek orange pie with filo pastry, chocolate ice cream & orange syrup

Glyko Lemoni

Lemon mousse with lemon filling, butter biscuit crumble, mint fluid gel, meringue

Armenoville

2 scoops of traditional ice cream from Thessaloniki made with meringue & caramelised almonds topped with melted dark chocolate

3 courses £57.50 per person

Vegan options available upon request