

Alexandros Greek Restaurant Christmas Menu 2025

STARTERS

Mixed Dips GF

Tzatziki, Hummus & Tyrokafteri served with warm pitta bread

“Fakés” Greek Lentil Soup VG,GF

Served with homemade Sourdough bread

Horiatiko Loukaniko GF

Chargrilled Greek sausage served with Fava & caramelised onions

Haloumi GF, V

Deep fried goats cheese, with grilled vegetables & dressing

Kotopoulo Pate

Chicken liver pate served with plum & apple relish, toasted sourdough

Ouzolax GF

Ouzo & beetroot cured Salmon with honey & grain mustard dressing

MAINS

Kotopoulo Souvlaki GF

Traditional chicken skewer, marinated in lemon & olive oil, served with tzatziki, anise red cabbage & baby potato salad

Fillet of Seabass

Seared fillet of Seabass, served with herby trahana & shellfish bisque

Moussaka or Vegetarian Moussaka

Layers of aubergine & potato with lamb and beef mince **OR** aubergine, courgette & potato with a mushroom, tomato & herb filling topped with a bechamel sauce

Gallopoula

Turkey escalope wrapped in cured ham, with a shredded turkey, cranberry & chestnut croquette served with potato skordalia, seasonal greens & sage jus

Vegan Yemista Kolokythakia GF

Courgettes filled with mixed vegetables, fresh herbs, pickled vegetables, pomegranates & roasted almonds

Bekri Meze GF

Prime beef in a tomato & red wine sauce, with sweet & chilli peppers, topped with feta cheese, served with rice

All starters & main courses can be gluten & dairy free upon request

DESSERTS

Orange Revani

Orange, Greek yoghurt & coconut sponge soaked in orange syrup, served with greek yoghurt

Festive Baclava

Filo pastry with a traditional mince meat filling soaked in a honey & lemon syrup served with ice cream

Sokolatina

A slice of chocolate, Metaxa brandy & homemade Greek yoghurt torte with crushed amaretto biscuits, topped with vanilla ice cream

Yianniotiko

Shredded filo pastry with walnuts & cinnamon, wrapped in filo pastry soaked in honey syrup served with ice cream

Selection of Ice cream (3 scoops) GF

Vanilla, Strawberry & Chocolate or Sorbets

3 courses £40.00 or CHRISTMAS MEZE £40.00 per person

£15.00 per person non refundable deposit to be paid to secure booking.

minimum 24 hours notice required for deposit refund