

aphrodite's delight

3 courses: £45.00 per person

Glass of prosecco on arrival

STARTERS

Greek White Bean and Orange Soup

Enjoy the comforting blend of creamy white beans and zesty orange in this delightful soup, served with warm, freshly baked bread.

Tuscan Scallops

Succulent scallops bathed in a rich, velvety cream sauce, infused with garlic, sundried tomatoes, and spinach.

Mini Baked Camembert

Relish in a gooey baked Camembert, drizzled with honey and topped with walnuts and figs, accompanied by crispy focaccia crostini.

MAINS

Cod

A flaky cod fillet adorned with olives, lemon, and garlic, served alongside crispy samphire, fragrant sea rosemary, Greek potatoes, and a tangy lemon sauce.

Chicken

Tender chicken breast stuffed with a medley of Mediterranean flavours, paired with salt-baked squash and hot feta-stuffed grapes for a truly unique dish.

Sirloin Steak

Juicy sirloin steak cooked to perfection, complemented by roasted Mediterranean vegetables, baby hasselback potatoes, and a rich blue cheese sauce.

Aubergine

Baked aubergine filled with a vibrant asparagus and pea risotto, accompanied by fresh, seasonal greens.

DESSERTS

Passion Fruit Panna Cotta

A silky-smooth panna cotta infused with the exotic taste of passion fruit, elegantly finished with a sprinkling of amaretto biscuit crumbs.

Classic Tiramisu

Indulge in the timeless, layered Italian dessert made with creamy mascarpone, coffee-soaked ladyfingers, and a dusting of cocoa powder. It's a classic for a reason.

Cheese and Grapes

A delightful selection of artisan cheeses, served with toasted crackers and fresh black grapes, providing the perfect ending to your meal.