The Elysée Set Meze

2-courses £45.00 | 3-courses £50.00 per person Min. 2 persons

<u>To Start</u>

A Selection of Delectable Meze Sharing Dishes

(£25.00 pp if served as an à la carte starter)

Grilled Pitta Bread

Houmous - Puréed chick peas with lemon, tahini & a hint of garlic (df, gf) Taramosalata - Fresh cod roe beaten with olive oil and lemon (df) Tzatziki - Strained Greek yoghurt with cucumber, mint and garlic (gf) Cypriot Halloumi Cheese grilled, with tomato and basil chutney (gf) Crispy Calamari, lightly fried Spanakopita - Spinach & feta-stuffed filo parcels Keftedes - Lamb meatballs with couscous, tomato sauce & Greek yoghurt Pamies - roasted okra in a rich tomato sauce (gf, df) Dolmades - Vine leaves filled with beef, rice and spices (gf, df) Grilled King Prawns with chilli, lemon and garlic (gf) Heritage Beetroot Salad with almond skordalia (df) (n)

Followed by a Choice Of

Chicken and/or Lamb Souvla (g) 4-hour spit-roasted boned chicken leg and/or lamb neck fillet (Friday & Saturday evenings and upon request only)

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Chicken / Lamb Souvlaki Skewers (gf)

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Vegetarian Moussaka

All served with Greek salad, aromatic vegetable rice and twice-cooked chips

To finish

The Elysée Greek Dessert Platter (*n*) A selection of home-made Greek sweets

We pride ourselves on sourcing produce from local suppliers and use only the finest Greek extra virgin olive oil. (©) signature dish (gf) gluten free (df) dairy free (n) contains nuts.

If you suffer from any allergy, intolerance or medical condition please inform your waiter.

All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.

A live music cover charge of £,5 per person is applicable when dining in the Main Restaurant.

A £,10 live music cover charge per person is applicable after 10pm.