

## Greek Menu

### Canapés

Feta cheese with olive oil and oregano with sun-dried tomato with torn basil and black olive on a skewer

Grilled sumac chicken skewers with Greek yoghurt and fresh mint

Mini Dolmathes (vine leaves filled with rice lemon zest and dill) V

Mini spinach and feta pastries wrapped in filo V

Mini Lamb burgers with Tzatziki with grilled halloumi cos and ripe tomato

Marinated Arni Souvlakia with In yoghurt dip (Lamb skewers)

Fried Kalamarakia served in cones with a lemon garlic aioli (Squid)

Bakaliaros skordalia (fried cod with garlic dip)

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*Chef Andy B*

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## **Bowl food**

### Mini Greek Salads

Roasted beetroot and heritage tomato salad with fresh oregano and Grilled Halloumi

Grilled marinated citrus sea bream with green beans olives and tomatoes

And tempura globe artichoke

### Moussaka

Bowl Of Pastitsio served with crispy onions and rocket salad

Lamb Kroketes with Lachanosalata (Lamb croquettes with shredded Cabbage salad)

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