## The Olive Grove

# Traditional Party Menu

£30 p.p.

Mezze Platter

all-inclusive combination of our mezzes individually served for every guest

Tzatziki GF greek yoghurt, cucumber, mashed garlic & herbs

Melitzanosalata GF, LF, VE smoked aubergine with peppers, garlic & herbs

Courgette Muffins V vegetarian courgette muffin filled with feta, onions, carrots & herbs

Cheeseballs V cheeseballs filled with feta, hallumi & manouri served with tomato marmalade

#### Mains

Mousakka(pre-order is required) roasted potatoes, aubergines, minced beef & bechamel sauce

Kritharoto Garida GF orzo pasta with prawns, spinach, kozani saffron(krokos) in a dry-white wine & cream sauce topped with kefalotyri(cretan parmesan)

Chicken Thighs GF chicken-thigh fillets served with potato wedges, pitta bread & mediterranean salad

Kofta GF beef & lamb patties served with potato wedges, pitta bread & mediterranean salad

Lamb Tagine GF, LF succulent lamb leg, chickpeas, button mushrooms, dried black limes & our mixed herbs served with oven potatoe wedges

#### Desserts

Yoghurt, Honey & Walnuts

Baklava(N) rich phyllo pastry, almonds & honey syrup

Bougatsa cream custard in phyllo pastry with cinnamon & icing sugar

GF= Gluten Free LF= Lactose Free V=Vegetarian

+£5 to upgrade to all Dinner Menu options

Fine Print:

The starters are served as a mixed mezze for every guest but can be served as individual choices as well.

Minimum £5 deposit per person paid by cheque or credit card.

Menu is available to parties of 8 persons or greater.

Pre-order is required and to be received 4 working days prior to arrival.

10% Optional Service Charge

In the event of no-shows without a 48-hour prior warning the full amount for every customer booked becomes due.

### The Olive Grove

# Vegetarian Party Menu

£30 p.p.

Mezze Platter all-inclusive combination of our mezzes individually served for every guest

> Tzatziki GF greek yoghurt, cucumber, mashed garlic & herbs

Melitzanosalata GF, LF, VE smoked aubergine with peppers, garlic & herbs

Kolokythokeftedes V vegetarian courgette muffin filled with feta, onions, carrots & herbs

Tyrokeftedes V cheeseball filled with feta, hallumi & manouri served with tomato marmalade

### Mains

Choriatiki GF, LF, V cherry tomatoes, cucumber, red-onions, feta cheese & kalamata olives

Vegan Moussaka VE, GF roasted potatoes, aubergines, lentils & our vegan bechamel with cornstarch & plant-based milk

> Lemon & Artichoke Risotto GF, VE risotto with artichokes, grated lemon, cherry tomatoes & fresh basil

Vegan Falafel VE quinoa & mushroom croquettes with tahini and a side of your choice

#### Desserts

Yoghurt, Honey & Walnuts

Baklava rich, sweet pastry made of layers of phyllo filled with almonds and sweetened with honey syrup

> Ice-Cream please ask our staff for our vegan options

Fine Print: Minimum £5 deposit per person paid by cheque or credit card.

Menu available to parties of 8 persons or greater.

Pre-order is required and to be received 4 working days prior to arrival.

10% Optional Service Charge

In the event of no-shows without a 48-hour prior warning the full amount for every customer booked becomes due.