## 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

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\begin{gathered}
\text { GF= Gluten Free LF= Lactose Free } V=\text { Vegetarian } \\
+£ 5 \text { to upgrade to all Dinner Menu options }
\end{gathered}
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## 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 FalafelVE 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

