

The Olive Grove

Traditional Party Menu

£25 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, V

smoked aubergine with peppers, garlic & herbs

Manitaria Gemista

mushroom croquettes stuffed with feta-mousse & served with yoghurt & beetroot dip

Kolokythokeptedes V

vegetarian courgette muffins filled with feta, onions, carrots & herbs

Tyrokeptedes 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)

Kotopoulo Filleto GF

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

Mpifteki Gemisto GF

beef patties stuffed with halloumi cheese served with potato wedges, pitta bread & mediterranean salad

Tsipoura GF

baked seabream fillet served with retsina butter sauce, lentils, capers & seasonal vegetables

Beef Stifado GF, LF

succulent beef stew with shallots, tomato & greek spices served with a side of your choice

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

Fine Print:

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

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

Menu applies to parties of 8 persons or greater.

Pre-order is required and to be received 3-days prior to arrival.

10% Optional Service Charge

In the event of no-shows without 24-hour prior warning the full amount for every customer becomes due

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Vegetarian Party Menu

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Melitzanosalata GF, LF

smoked aubergine with peppers, garlic & herbs

Manitaria Gemista

mushroom croquettes stuffed with feta-mousse & served with yoghurt & beetroot dip

Kolokythokeftedes

vegetarian courgette muffins filled with feta, onions, carrots & herbs

Tyropitaki

pastry filled with feta, halloumi & manouri served with tomato marmalade

Mains

Choriatiki GF, LF

cherry tomatoes, cucumber, red-onions, feta cheese & kalamata olives

Garden Salad GF, LF OD, V OD

baby rocket, marinated beetroot, cucumber, cherry tomatoes, spinach, and goat's cheese with balsamic vinegar

Briam

Vegetable tart with short crust pastry, béchamel sauce & caramelised onions served with potato wedges & crispy salad

Gemista GF, LF

vegetables stuffed with rice, pine seeds, raisins, & herbs

Lemon & Artichoke Risotto GF

risotto with artichokes, grated lemon, cherry tomatoes & fresh basil

Desserts

Yoghurt, Honey & Walnuts

Baklava

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

Galaktompourekko

cream-custard in phyllo-pastry with honey-syrup

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