

Elysée

Set Meze Menu 2024

£80 per person

To Start

A Selection of Delectable Meze Sharing Dishes

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

Dolmades - Vine leaves filled with beef, rice and spices (gf, df)

Falafel - Lightly fried chickpea fritters served with a tahini dip (s)

Grilled King Prawns with chilli, lemon and garlic (gf)

Heritage Beetroot Salad with almond skordalia (df) (n)



Followed By a Platter of

Chicken and/or Lamb Souvla (gf)

4-hour spit-roasted boned chicken leg and/ or lamb neck fillet

(Friday & Saturday evenings and upon request only)

or

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

A Service Charge of 13.5% will be added to your bill.

*A live music cover charge of £10.00 per person will be added to the bill,
if dining in the main restaurant.*