



VOURLA

CHRISTMAS

Menu

**Three
Course
£49.00 pp**

STARTERS

SOUP OF THE DAY

Fresh home-made soup served with sourdough bread

TZATZIKI (V)

Strained smoked yoghurt, cucumber, black garlic and infused dill mint

SEA BASS CEVICHE

Fresh sea bass, marinated in Peruvian tiger milk

BAKED CAMEMBERT (V)

Baked Camembert cheese with rosemary and honey

SAGANAKI (V)

Cheese wrapped in kataifi pastry, drizzled with honey

WILD MUSHROOM FRICASSEE (V)

Sautéed wild mushrooms, garlic, white wine, crème fraîche

MAIN COURSES

ROAST TURKEY

Roast turkey, roast potatoes, carrots, parsnips, sprouts, stuffing, yorkshire pudding, cranberry sauce & gravy

GRILLED SEA BASS & TARRAGON

Grilled sea bass with dill, butter, tarragon, roasted tomato & lyonnaise potato

POLLO AL FUNGHI

Chicken thigh, cream, mushroom, mash potato & almond flakes

BEEF CHEEK & ZAÀTAR

Zaàtar marinated beef cheek, serrano ham, with root vegetables

VEGAN MOUSSAKA (ve)

Vegan béchamel, vegan cheese with mixed greens

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce

CHEESECAKE

Served with brandy sauce

BAKLAVA

Home-made Pistachio baklava served with vanilla ice-cream

**A
complimentary
glass Of
prosecco on
arrival**

