



YIANNIS

2011 Christmas Menu



£19.90 per person for a three course meal
Look at the great offer below

Starters

- V Grilled halloumi cheese, served with salad
- Greek style brusseta topped with feta
- Yiannis Platter - humus, tzatziki, stuffed mini red peppers with feta, cherry tomatoes, stuffed vine leaf, olives, & pitta
- Greek style mussels - with an ouzo, feta, fresh cream and chilli sauce
- Calamari - deep fried squid rings on a bed of salad
- Greek sausage in fresh tomato sauce with mixed peppers topped with halloumi

Main Course

- Sirloin Steak in a madeira and stilton sauce, served with fries and salad
- Kefalonian pie, beef, pork, rice, fresh dill in Greek fillo pastry with red wine gravy served with salad
- Moussaka, Meat or Vegetarian, served with salad
- Stuffed Chicken, with mozzarella and sausage meat wrapped in bacon served with tomato sauce and mashed potatoes and root vegetables
- Mixed kebab, lamb, pork, chicken, sausage served with tzatziki, French fries, salad and pitta
- Seafood platter, seabream, king prawns, mussels, calamari in ouzo feta spicy creamy sauce, served with saffron basmati rice
- V Cheakpeas Fritters with taxina, honey dressing served with fries and salad
- V Baked aubergine, stuffed with onions, garlic, halloumi and cherry tomatoes in a rich tomato sauce, served with potatoes lemonates

Home made Desserts

- Vanilla creme brule
- Baklava served with cream
- Lemony Greek yoghurt with batter crunchy biscuits topped with caramelized walnuts
- Home made chocolate ice cream with fresh cream & topped with walnuts
- Cheesecake strawberry
- Tiramisu

***£10 non-refundable deposit per person is required at time of booking.
PRE-ORDER REQUIRE 48 HOURS IN ADVANCE OF BOOKINGS OVER 6 PEOPLE***