



## Greece

Thursday 19<sup>th</sup> September @ 7:30pm

### Menu

#### *Aperitif on arrival*

#### Appertizers / Meze

A selection of.....

Hummus – our blend of chickpeas rich in tahini & spiced with cumin & fresh chillies,  
Taramsalata, served with pita bread

Olives

Dolmades - stuffed vine leaves

Crispy squid tossed in a sauce of garlic, olive oil & Greek mountain oregano (gfo)(vgo)

#### **Wine**

*Papagiannakos Assyrtiko*

#### Main

Fresh sea bream fillet served with roasted new potatoes, garlic spinach,  
tomatoes & olive oil & oregano sauce (gf)

or

Vegetable moussaka

lentils, aubergines, potatoes, onions, garlic, tomatoes, oregano & ricotta cheese (gf)(vgo)

'Both served with a Greek salad for the table'

#### **Wine**

*Papagiannakos Erythros*

#### Dessert

Baklava served with Greek Yoghurt & honey

or

Toasted nuts & Greek Yogurt with honey (gf)(vgo)

#### **Wine**

*Melias Malaguzia*

£40 per head. Please let us know in advance of any dietary requirements.  
Booking essential. Please call 01242 245539 or email [hello@theclarence.social](mailto:hello@theclarence.social)

Please notify a member of staff if you have an allergy, or ask for further allergen information.  
Our fish is responsibly caught from sustainable sources.  
gfo – gluten free option available/gf – gluten free/v – vegetarian/vg – vegan/vgo -vegan option available