

  
**THE GALLERY**  
**R E S T A U R A N T**

**Greek Themed Night 20<sup>th</sup> May**

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**Trio of starters**

**Spicy lamb and feta skewers**

Seasoned lamb kofta paired with creamy feta cheese, grilled to perfection and served on a bed of mixed leaves.

**Greek salad**

A classic salad of cucumber, red onion, tomato, olives, and feta cheese, finished with oregano and a seasoned olive oil dressing.

**Lentil tabbouleh (v)**

A refreshing salad of lentils, cherry tomatoes, fresh mint, parsley, lemon, and olive oil.



**Moussaka**

Layers of thinly sliced potato, aubergine, and minced lamb in a rich tomato sauce, topped with creamy béchamel and baked until golden.

**Mackerel palki**

Oven-baked mackerel with tomatoes, onion, garlic, and a splash of white wine for a light, flavourful dish.

**Mediterranean braised lamb**

Slow-braised diced lamb cooked in a rich tomato sauce infused with Mediterranean herbs and spices.

**Spinach and feta filo pie**

A delicate filo pastry filled with spinach, feta cheese, and pine nuts, served with a smooth tomato sauce.



**Dessert Duo**

**Honey yoghurt cheesecake**

A baked cheesecake with an almond and biscuit base, topped with honey and mascarpone, served with ice cream

**Mixed nut and honey baklava**

Layers of filo pastry with butter, almonds, pistachios and walnuts baked in the oven till golden brown and drenched in a sweet sticky syrup

**£23.95 a head**

Items on the menu are freshly prepared and further information is available from our staff

All bookings are subject to availability and late changes

