

GREEK EVENING

THE SUSSEX BREWERY

Friday 14th and Saturday 15th June 2019

3 courses Set Menu - £ 28.95/person

MENU

STARTERS

Sharing Selection

GREEK SALAD & TZATZIKI

GARIDES SAGANAKI

Hot prawns served with feta cheese

TIROPITAKIA

Greek feta cheese triangles

GIGANTES PLAKLI

Warm 'giant beans' baked in a tomato sauce with fresh herbs

MAINS

BAKALIAROS SKORDALIA

Deep fried battered cod fritters served with a garlic mash.

BRIAM (V)

Baked aubergines, courgettes, potatoes, onions, tomatoes and garlic.

MOUSSAKA

Layers of minced beef cooked in a tomato based sauce, aubergines, potatoes, and topped with a creamy béchamel sauce served with mixed leaf salad.

LAMB KLEFTIKO

Lamb slowly cooked in parchment paper with potatoes, white wine, garlic, onions, roast peppers and juicy tomatoes.

DESSERTS

GALAKTOBOUREKO

Greek custard pie with syrup

BAKLAVA

Layers of crispy golden brown phyllo, filled with chopped nuts and garnished with lemon scented syrup.

LOUKOUMADES

Greek honey puffs, soaked in honey and garnished with chopped walnuts and cinnamon.

GAOURTI, MELI KAI KARIDIA

Greek yoghurt with honey and walnuts