

Emilios Greek Restaurant

CHRISTMAS PARTY MENU 2025

-----STARTERS-----

- SOUP** homemade Vegetable greek style (v)
SOUZOUKAKIA greek spicy meat balls in spicy tomato sauce
STUFFED MUSHROOMS mushrooms with haloumi cheese, herbs, dressed with lemon & olive oil dressing served with a salad garnish (v)
HALOUMI & LOUTZA , haloumi cheese & smoked pork loin grilled, served with salad.
SPANAKOPITTA Greek feta cheese & spinach in filo pastry served with salad garnish (v)
TZATZIKI greek yogurt, cucumber and garlic dip (v)
PRAWN COCTAIL prawns dressed with a Marie rose sauce on a bed of shredded lettuce
PATE Home made pate served with freshly toasted bread with a salad garnish
GREEK GARLIC BREAD (DAKOS) with garlic, tomato. Red onions=,olives, feta, olive oil

-----MAIN COURSES-----

- TURKEY** traditional Turkey dinner, with stuffing, sausage & bacon, and cranberry sauce
KLEFTIKO A piece of lamb slowly braised in the oven with herbs & seasoning
CHICKEN METAXA with red grapes, garlic, mushrooms, brandy, and rich creamy sauce
10oz STEAK fine Sirloin steak cooked to your requirements with Peppercorn sauce
STIFADO Diced beef casserole in red wine vinegar, with onions, herbs,& spices
PORK FILETAKIA tender fillets of pork, grilled over charcoal, and creamy wine sauce
SALMON FILLET {F} in a rich cream sauce, with mushrooms & brandy
GEMISTA {V} bell pepper, stuffed with rice, pine nuts, raisins, seasoned with herbs
MOUSSAKA {V} layers of aubergines, courgettes, potatoes, peppers, covered with a béchamel cheese sauce baked in the oven
SPANAKOPITTA {V} Spinach and feta cheese, wrapped in Greek filo pastry

-----DESSERTS-----

- CHRISTMAS PUDDING**
CHOCOLATE BOSTON CAKE
NEW YORK LEMON CHEESECAKE
HOME MADE TIRAMISU
BAKLAVA

-----COFFEE-----

£34.90 p.p.

Have A Wonderful Evening -For A Night you will never Forget!

Emilios, Julie and family, and Staff