

# GREEK SUPPER CLUB

## Appetiser

**WARM GREEK PITA (VG) (gluten free available)**

**MELITZANOSALATA (VG) (GF)**

A spread made using roasted aubergine, garlic, olive oil & lemon juice

## Highlight dishes

### Option A

**SOUVLAKI (GF)**

Skewered and grilled pieces of pork meat

**BEEF KOFTA (GF)**

Skewered and grilled seasonal beef

**MOUSSAKA (GF)**

Baked aubergine layered with Gullivers beef in a tomato sauce and bechemal sauce

### Option B

**DOLMADES (VG) (GF)**

Rice stuffed grape leaves

**VEGAN MOUSSAKA (VG)(GF)**

Baked aubergines layered with tomato and lentil sauce and cashew nut bechemal

**FASOLAKIA (VG) (GF)**

Green beans cooked in a tomato sauce with onion garlic and spices

**GULLIVERS FARM, SHOP AND KITCHEN**

## Sides & dips

### **TZATZIKI (V) (GF) (vegan option available)**

A dip made using yogurt, cucumber, lemon, garlic & mint

### **YELLOW FAVA (VG) (GF)**

A creamy dip made using yellow split peas

### **TARAMASALATA (GF) (vegan option available)**

A spread made using cured fish roe, mashed potato, olive oil, lemon & garlic

### **HUMMUS (V) (VG) (GF)**

A dip made using chickpeas, tahini, olive oil, lemon & garlic

### **HALLOUMI FALAFEL BALLS (V) (GF) (vegan option available)**

A mixture of chickpeas, herbs and spices rolled over pieces of halloumi deep fried

### **KALAMATA OLIVES (VG) (GF)**

Olives from Southern Greece with a deep purple colour & a rich and fruity flavour

### **BABA GANOUSH (VG) (GF)**

A dip made using tahini, garlic, lemon, olive oil, cumin and paprika

## Sweet treat

### **BAKLAVA (VG) (gluten free option available)**

A sweet dessert made using layers of filo pastry, nuts and maple syrup