

# GREEK FEAST

## STARTERS

Marinated Olives

A mix of Greek olives marinated w/ ouzo, lemon, & chilli

Taramasalata

Traditional Greek dip made w/ fish roe, olive oil, lemon, & bread served w/ warm pita bread

Split Pea Hummus

Smooth & creamy yellow split pea dip w/ olive oil, garlic & lemon, served w/ pita bread

Saganaki

Pan-seared Greek cheese (kefalograviera) glazed w/ honey, figs, lemon, oregano & walnuts

## MAIN COURSE

Slow-Roasted Lamb Shoulder

Tender slow-cooked lamb shoulder served w/ creamy tzatziki, lemon & fresh herbs

## SIDES

Village Salad

Classic Greek salad w/ tomatoes, cucumbers, red onion, Kalamata olives & feta cheese, dressed w/ extra virgin olive oil & oregano

Roasted Potatoes

w/ lemon, garlic & oregano

## DESSERT

Galaktoboureko

Traditional Greek custard pastry made w/ layers of crispy filo, filled w/ creamy semolina custard & soaked in citrus syrup