

## Spring/Summer Menu

### By Elene's Kitchen

Quote available upon request

## Starters

Smoked Salmon on a Blini with Tarama

Shrimp, Apple, Spring Salad with Aioli

Tabbouleh Salad with Bulgur Wheat, Parsley, Onion and Tomato (v)

Beetroot & Orange (v)

Chilled Cucumber Walnut Yogurt soup (v)

Goats Cheese and Caramelised Onion Crostini

Stuffed Artichoke

Chicken Wings marinated in Garlic and Coriander served with Yoghurt and Mint Dip

Grilled Octopus in Olive Oil, Garlic, Lemon and Parsley served on Toasted Bread

Feta Cheese and Spinach Filo Pastry Boregi

Levantine Dips – Hummus, Baba Ghanouj, Muhammara, Tzatziki served with Pitta Bread and Vegetable Crudités

## Mains

Roast Cod with Asparagus Risotto

French Style Leg of Lamb seasoned in Rosemary and Red wine Jus, with Potato Gratin

Herb Breaded Veal Escalope served with Tomato and Kalamata Olive Salad

Chicken and Mushroom in a Creamy Sauce, with potato Soufflé and Green Beans

Beef Bourguignon in a Red Wine Sauce serve with Rice

Seafood Linguine in a Rich Tomato Sauce

Gnocchi with Pea and Mint in a Creamy Parmesan Butter (v)

Warm Butternut Squash and Chickpea & Couscous Salad with Tahini (v)

Roasted Pumpkin, Crispy Onion, Toasted Pine Nuts, Smoked Green Freeke (v)

Spiced Rack of Lamb, Sweet Potato, Chickpeas, Cherry Tomato and Honey & Lemon Dressing

Prawn, Tomato and White Wine Orzo

Pan Fried Red Mullet Fillet, Crushed Potato and Spring Onion and a Levantine Salsa Verde

Mix Grill Skewers (Skewers of Chicken, Lamb, Kafta & Halloumi) with Grilled Mediterranean Vegetables, Toasted Pitta Bread and a selection of Dips (Garlic Aioli, Chilli Tomato and Tzatsiki)

Roasted Lemon and Zaatar Chicken and Thinly Sliced Potatoes served with Rocket and Pomegranate Salad

## Desserts

Whole Baked Braeburn Apple Stuffed with Chopped Walnuts, Demerara Sugar and Cinnamon served with Crème Anglaise

Seasonal Fruit Tart choose from Orange & almond, Plum, Raspberry Crème Patisserie, Strawberry Crème Patisserie and Tarte Tatin

Elene's Chocolate Cake Rich chocolate cake with a soft gooey centre served with vanilla ice cream



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