

### TRADEWINDS RESTAURANT

# Christmas Menn

### TO START

Creamy Garlic Mushrooms - GF with a Parmesan crust

# Smoked Salmon

with Greek style potato salad and brown bread & butter

#### The House Pâté

with onion chutney and hot toast

## Soup of the Day

with crusty rolls

#### **Bruschetta of Tomatoes**

topped with mozzarella, basil and balsamic vinegar



#### TO FOLLOW

Roast Turkey or Topside of Beef and all the trimmings

### Vegetarian Moussaka - GF

layers of aubergine, courgettes and peppers, topped with a creamy cheese sauce

### Halloumi Saganaki Burger

semolina crusted Halloumi with oregano, toasted sesame seeds and a drizzle of honey

### Greek Style Pork Souvlaki

marinated pork in red wine, oregano and lemon. Served in a pita with Tzatziki and chips

#### **Greek Pastitsio**

Deep layer of tubular pasta, delicious beef ragu and topped off with a cheese Bechamel sauce. Served with Greek salad

#### Fish Pie - GF

salmon, seabass and cod, in a rich white wine and parsley sauce. Topped with cheesy mash potatoes

All served with a choice of potatoes and seasonal vegetables



#### TO FINISH

# Christmas Pudding with Brandy custard

#### **Double Chocolate Cake**

with a raspberry sauce and vanilla ice cream

# Warm Apple Crumble with custard or ice cream

#### Selection of Ice Creams and Sorbets

Ask for Nick's dessert of choice

2 COURSE £28.50 3 COURSE £33

Nick, Soulla and all the staff at
Tradewinds would like to thank you for
your custom and wish you a Happy
Christmas