FROM THE LAND

€45 PER PERSON

STARTERS TO SHARE

Tochni Village Salad – Fresh vegetables, herbs & olive oil

Creamy Hummus – Chickpeas, tahini & lemon

Traditional Tzatziki – Greek yoghurt, cucumber & garlic

Village Potato Salad – Tender potatoes & fresh herbs

Crispy Cheese Rolls – Golden pastry with melted cheese

Kolokithokeftedes – Traditional courgette & herb fritters

Provatina Kefte – Tender lamb meatballs with aromatic dressing.

FESTIVE MAINS

Braised Beef Cheek Pappardelle – Slow-cooked beef in a rich sauce

Aromatic Chicken Curry – Tender chicken in fragrant spices

Slow-Roasted Pork Belly – Succulent pork with golden crackling

SWEET CHRISTMAS FINALE

Traditional Baklava – Crisp filo, nuts & creamy ice cream

Homemade Kourabiedes – Festive butter biscuits dusted with icing sugar



FROM THE SEA

€48 PER PERSON

STARTERS TO SHARE

Tochni Village Salad – Fresh vegetables, herbs & olive oil

Creamy Hummus – Chickpeas, tahini & lemon

Traditional Tzatziki – Greek yoghurt, cucumber & garlic

Village Potato Salad – Tender potatoes & fresh herbs

Crispy Cheese Rolls – Golden pastry with melted cheese

Kolokithokeftedes – Traditional courgette & herb fritters

Flame-Grilled King Prawns – Juicy local prawns

FESTIVE MAINS

Creamy Seafood Pappardelle – Silky pasta in a rich seafood cream sauce

Aromatic Prawn Curry – Succulent prawns in fragrant spices

Mediterranean Sea Bass – Delicately prepared, tender & flavourful

SWEET CHRISTMAS FINALE

Traditional Baklava – Crisp filo, nuts & creamy ice cream

Homemade Kourabiedes – Festive butter biscuits dusted with icing sugar

