



CHRISTMAS DAY MENU

STARTERS

Butternut Squash Soup – Smooth, warming, and garnished with cream
Keftedes – Traditional Greek-style beef meatballs in a rich tomato sauce.
Crispy Feta Triangle – Golden filo pastry filled with spinach and creamy feta.
Prawn Cocktail – Juicy prawns served with our house-made Marie Rose sauce.
Chicken Liver pâté – Silky smooth pâté with toasted sour dough with chutney

MAIN COURSE

Roast Beef or Roast Turkey – Served with all the trimmings
Roast Poussin Chicken – Tender and succulent, served with festive trimmings
Rack of Lamb – served with roast potatoes, red wine jus
Salmon Fillet – Served with Tenderstem broccoli, sautéed potatoes, grilled lemon
Vegetable Moussaka – Layers of roasted Mediterranean vegetables, béchamel

DESSERT

Christmas Pudding with Brandy Sauce – served with silky brandy sauce.
Pistachio Cheesecake – Creamy, nutty, and irresistibly smooth.
Molten Truffle Chocolate Cake – served with ice cream.
Crème Brûlée – Silky custard with a perfectly caramelised sugar top

£99.95 PER PERSON

Call 0161 566 0282 or email
bookings@nyxe.co.uk