



NEW YEARS EVE CELEBRATION MENU

01

TO BEGIN · SHARED MEZZE

Greek Dips & Warm Pita
Truffle Zucchini Carpaccio
Scallop & Caviar Bite

Vegatarian Alternative:

Yemista
*Roasted tomato filled with herbed rice
(Replaces the scallop & caviar)*

02

THE AESOPS SIGNATURE

Flaming Cheese Saganaki
Kefalograviera, flambéed tableside

03

THE MAIN EVENT

Chargrilled Beef Tenderloin
Black garlic jus, Greek lemon potatoes & seasonal greens

Alternative mains available, on advance request:

Mediterranean Sea Bass
*Roasted fillet, Greek lemon potatoes, seasonal
greens, lemon, caper & olive dressing*

Wild Mushroom & Truffle Risoni
Greek-style orzo with roasted mushrooms, spinach & truffle

04

DESSERT TO SHARE

Chocolate Baklava & Greek Orange Cake
Served with vanilla cream

Please advise any allergies or dietary requirements when booking.



NEW YEARS EVE DRINKS MENU

*Your dinner package includes **two drinks per person**
Choose from the selection below:*

SPIRITS & MIXERS

Gin & Tonic
Vodka & Soda

SPARKLING WINE

Astoria Galie Prosecco
Italy

WHITE WINE

Kono Sauvignon Blanc
New Zealand

RED WINE

Bericanto Pinot Noir
Italy

BEER

Opa! Greek Lager

ALCOHOL-FREE

0% Gin & Tonic
Glass of 0% Sparkling