



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 13: A Tour of Greece

With Field & Fawcett

MENU

Selection of Canapés

Xinomavro Brut Cuvée Speciale
Domaine Karanika

Rosemary and Garlic Pitta
Balsamic, Tzatziki, Aioli

Scallop Saganaki
Feta Espuma, Cherry Tomato,
Oregano, Lemon Dressing

Malagouzia 'Turtles'
Alpha Estates

Sea Bass à la Grecque
Seasonal Vegetables, Caper and Herb Butter,
Greek Olive Dressing

Assyrtiko
Santo Wines

Walton Lodge Lamb Kleftiko
Roasted Baby Potatoes,
Seasonal Vegetables

Agioritiko 'Agio Petalo'
Kontogiannis Family

Greek Garden
Honey Yoghurt Mousse, Fresh Figs,
Walnut Crumble, Thyme Honey

Baklava
Baklava Parfait, Pistachio Sponge,
Orange Blossom Ice Cream, Greek Honey Syrup

'Melias'
Domaine Papagiannakos

VEGETARIAN

Selection of Canapés

Xinomavro Brut Cuvée Speciale
Domaine Karanika

Rosemary and Garlic Pitta
Balsamic, Tzatziki, Aioli

Spanakopita
Spinach and Feta Filo,
Wild Herbs, Lemon Yoghurt

Malagouzia 'Turtles'
Alpha Estates

Chargrilled Halloumi
Watermelon, Mint, Honey Dressing,
Sesame Tuile

Assyrtiko
Santo Wines

Moussaka
Aubergine, Courgette, Potato, Wild Mushroom,
Mediterranean Vegetable Jus

Agioritiko 'Agio Petalo'
Kontogiannis Family

Greek Yoghurt and Citrus
Orange Blossom, Lemon Gel,
Candied Walnuts

Baklava Garden
Pistachio Baklava, Honey Ice Cream,
Rose Syrup, Fresh Berries

'Melias'
Domaine Papagiannako

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.