

Ben's Kitchen

Catering For Any Occasion

Est 2015



Around the world with Ben's Kitchen

Greece - 12th-15th & 19th-22nd Jan

12pm-9pm

(Vegetarian, Vegan and Pub Grub menu also available)

**Pre - orders highly recommended to avoid
disappointment**

Starters

Baked Tomatoes stuffed with Quinoa (GF, V)

Rice & Spinach Stuffed Squid (GF)

Beef Meatballs, Feta & Olive Salad (GF)

Meze Sharing Board (GFA)

Mains

Spiced Lamb & Harissa Chicken Kebabs, Tzatziki, Broad Bean & Mint Salad (GFA)

Vegetarian Moussaka (GF, V)

Layers of Charred Aubergine, Potato, Spinach, Feta, Creamy White Wine Sauce

Lamb Kleftiko (GF)

Slow Cooked Lamb Shank, Mediterranean Vegetables, Feta, Potatoes, all roasted in a parcel!

Fresh Sea Bass (GF)

Pan Seared in Garlic & Oregano

All of the above are served with your choice of Skin on Fries, Chunky Chips, Rice, Sea Salt New Potatoes & Salad or Roasted Mediterranean Vegetables

Desserts

(More desserts available, please ask your server)

Honey & Yoghurt Cheesecake

Baklava, Pistachio Ice-cream

2 Course - £20 / 3 Course - £25



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Steaks (gf)

All Steaks are sourced from Owen Taylor's using Derbyshire & Leicestershire Farms & served with Vine on Cherry Tomatoes, Garlic Field Mushrooms & your choice of Skin on Fries, Chunky Chips, Rice, Sea Salt New Potatoes & Salad or Roasted Mediterranean Vegetables

8oz/16oz/32oz Rump - £18/£24/£32

12oz Ribeye - £26

8oz Fillet - £30

Sauces - £3 (gf)

Dianne, Peppercorn, Creamy Shropshire

Please note any dietary requirements when ordering regardless to your knowledge of the dish

Our very own traditional desserts are also available via the Pub Grub Menu.

Please note any dietary requirements when ordering regardless to your knowledge of the dish.

Pre-orders highly recommended to avoid disappointment

Each country will run from **Wednesday - Saturday** each week replacing our A La Carte Specials. Our tapas Tuesday, pub grub menu & Sunday lunch will all be available as usual. I am INVITING guest chefs to join my team and I on this journey. So, if you know any chefs or restaurants that might want to team up on this adventure then please tell them to get in touch!

I'm also looking for businesses to sponsor each week. For £100, you'll get exposure over social media, mentioned on every menu & get to place their marketing material on the tables.

We have also teamed up with Sarah Chapman at Designer Travel issuing a passport where you'll get a stamp at every destination with the chance to win PRIZES !!

Please speak to your server today for more information.

