



Saddle up FOR THE CUP

ARRIVAL

THE ALCOTT SIGNATURE MEZZE PLATE

a curated selection of marinated olives, pickled baby onions, green peppers, pickled cucumber, tender artichokes, and a trio of dips (hummus, babaganoush, taramosalata), with a fresh breadbasket

ENTREES

GRILLED HALLOUMI SAGANAKI

golden fried halloumi drizzled with tangy lemon yogurt, accompanied by sweet grilled nectarines and a touch of honey *v, gf*

SKEWER SELECTION

a tempting trio of skewers:

Middle Eastern-style chicken *gf, df*

Souvlaki-marinated beef *gf*

Cherry tomato & mixed veggie skewers *v, gf, df*

MAINS

SLOW COOKED LAMB KLEFTIK

served with lemon-roasted potatoes, seasonal vegetables, and a rich red wine jus *gf, df*

MEDITERRANEAN ROAST CHICKEN

with seasonal greens, topped with crispy garlic and a honey drizzle *gf, df*

GREEK SALAD

feta, tomatoes, Spanish onions, cucumber and kalamata olives *v, gf*

DESSERT

SELECTION OF SEASONAL MACAROONS, TARTS & SLICES

v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | nf = nut free

Please contact staff regarding dietary requirements.