Grimsby Golf Club – Greek Night– Friday 25th September 2026

Pittas
Served with Hummus and Tzatziki

Spanakopita Parcels (v)

Fasolatha (v)
White Bean and Tomato Soup

Dolmades

Greek Salad (v)

Lamb Kleftiko (GFA)
Slow Cooked Greek Style Lamb

Brizoles (GFA)
Tomahawk Pork Steak Marinated in Greek Herbs

Beef Stifado (GFA)
Slow Cooked Beef Medallion with a Red Wine, Tomato, Garlic and Warm Spices Sauce

Melitzanes Sto Fourno (v/GFA)
Baked Aubergine with Tomato Sauce and Crumbled Feta

Served with Briam and Greek Roasted Potatoes

Baklava Cheesecake (v)
Vanilla Cheesecake Topped with Baklava Filling and Pieces of Flaky Pastry

Portokalopita (v)
Greek Orange Cake Served with Whipped Cream

Rizogalo (v/GFA)
Creamy Greek Rice Pudding with Cinnamon, Lemon and Orange Zest

Greek Yogurt (v/GFA)
Drizzled with Honey and Walnuts

£40.00 per person
includes entertainment from a Greek Bouzouki Band

Please inform us of any Special Dietary Requirements

Name of Booking _____

Name	Starter	Main	Dessert

PRE ORDERS NEEDED BY 18th SEPTEMBER 2026

Catering Team – 01472 342630 – catering@grimsbygolfclub.co.uk

v – Suitable for vegetarian / ve – can be made suitable for vegan diet on request / GFA – can be made suitable for gluten free diet on request