



HERA

CHRISTMAS SET MENU

49 per person

*Available Monday - Thursday | 11am - 3pm

*During December 2025

STARTER

Choice of one

GREEK SALAD **V**

Tomatoes, cucumber, onions, olives, peppers, feta, capers, rusk & Greek olive oil

FETA SAGANAKI **V**

Feta cheese, wrapped in angel hair and drizzled with lemon honey

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

MAINS

Choice of one

MOUSSAKA **V**

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce and graviera

TRUFFLE RAVIOLI

Ravioli filled with truffle, Stracchino cheese, mushroom and creamy sauce

GRILLED SEA BASS

Grilled seabass fillet, samphire, artichoke, blistered cherry tomatoes, lemon dressing - served with roasted potatoes

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard - served with roasted potatoes and tenderstem broccoli

KING PRAWNS

King prawns grilled with a hint of garlic and lemon - served with roasted potatoes and tenderstem broccoli

RIGATONI **V**

Tube pasta with garlic, tomato and feta

DESSERTS

Choice of one

GALAKTOBOUREKO **V**

Flaky phyllo filled with vanilla custard cream

RASBERRY NOIR **V**

Silky chocolate pie finished with a glossy glaze, lifted by the sharp brightness of raspberry gel

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



HERA

CHRISTMAS SET MENU

55 per person

*During December 2025

GLASS OF PROSECCO ON ARRIVAL

STARTER

Choice of one

GREEK SALAD **V**

Tomatoes, cucumber, onions, olives, peppers, feta, capers, rusk & Greek olive oil

FETA SAGANAKI **V**

Feta cheese, wrapped in angel hair and drizzled with lemon honey

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

MAINS

Choice of one

MOUSSAKA **V**

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce and graviera

TRUFFLE RAVIOLI

Ravioli filled with truffle, Stracchino cheese, mushroom and creamy sauce

GRILLED SEA BASS

Grilled seabass fillet, samphire, artichoke, blistered cherry tomatoes, lemon dressing - served with roasted potatoes

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard - served with roasted potatoes and tenderstem broccoli

KING PRAWNS

King prawns grilled with a hint of garlic and lemon - served with roasted potatoes and tenderstem broccoli

RIGATONI **V**

Tube pasta with garlic, tomato and feta

DESSERTS

Choice of one

GALAKTOBOUREKO **V**

Flaky phyllo filled with vanilla custard cream

RASBERRY NOIR **V**

Silky chocolate pie finished with a glossy glaze, lifted by the sharp brightness of raspberry gel

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HERA

CHRISTMAS SET MENU

65 per person

*During December 2025

GLASS OF PROSECCO ON ARRIVAL

STARTER

Choice of one

HALLOUMI & GRILLED PEACH V

Mixed leaves, grilled halloumi and peaches, tahini dressing

FETA SAGANAKI V

Feta cheese, wrapped in angel hair and drizzled with lemon honey

BEEF MEATBALLS

Beef meatballs served with tzatziki

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

SMOKED AUBERGINE V

Aubergine with zataar honey, truffle oil and smoked yoghurt

GREEK SALAD V

Tomatoes, cucumber, onions, olives, peppers, feta, capers, rusk & Greek olive oil

MAINS

Choice of one

MOUSSAKA V

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce & graviera

ORZO PORCHINI

Orzo pasta with porcini mushrooms, chicken and a touch of truffle oil

RIGATONI V

Tube pasta with garlic, tomato and feta

LAMB SHOULDER

Slow cooked lamb shoulder, sun-dried tomato, cumin, braised chickpeas & spinach

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard - served with roasted potatoes & tenderstem broccoli

GRILLED SEA BASS

Grilled seabass fillet, samphire, artichoke, blistered cherry tomatoes, lemon dressing - served with roasted potatoes

KING PRAWNS

King prawns grilled with a hint of garlic and lemon - served with roasted potatoes & tenderstem broccoli

BLACK SEAFOOD SPAGHETTI

Black spaghetti with prawns, mussels, garlic, asparagus and marinara sauce

DESSERTS

Choice of one

GALAKTOBOUREKO V

Flaky phyllo filled with vanilla custard cream

EKMEK KATAIFI V

Layers of shredded kataifi, pistachios and velvety custard cream

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