



HERA

CHRISTMAS SET MENU

48 per person

*During December 2026

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 sea bass fillet with cherry tomato sauce, lemon dressing, capers, pine nuts and baby potatoes, served with tenderstem broccoli

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**

Rich chocolate cake finished with a glossy chocolate glaze, balanced by the bright acidity of raspberry gel

SORBET **VE**

Light, refreshing mango or lemon sorbet

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.



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55 per person

*During December 2026

STARTER

Choice of one

GREEK SALAD V

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

HALLOUMI & GRILLED

PEACH V

Grilled halloumi and peaches with a honey and balsamic dressing

SMOKED

AUBERGINE V

Aubergine with zataar honey and truffle oil and smoked yoghurt

BEEF MEATBALLS

Beef meatballs served with tzatziki

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

CHARCOAL CHICKEN SKEWER

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

RIGATONI V

Tube pasta with garlic, tomato and feta

KING PRAWNS

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

GRILLED SEA BASS

Grilled sea bass fillet with cherry tomato sauce, lemon dressing, capers, pine nuts and baby potatoes, served with tenderstem broccoli

TRUFFLE RAVIOLI

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

LAMB SHOULDER

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

STUFFED AUBERGINE V

Fried ½ aubergine stuffed with finely chopped tomatoes and Feta cheese, served with rice

DESSERTS

Choice of one

EKMEK KATAIFI V

Layers of shredded kataifi, pistachios and velvety custard cream

RASBERRY NOIR V

Rich chocolate cake finished with a glossy chocolate glaze, balanced by the bright acidity of raspberry gel

SORBET VE

Light, refreshing mango or lemon sorbet

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