



eat | work | play

CHRISTMAS PARTY MENU

SET MENU CHOICES 2021

2 courses - 25.00 PP

3 courses - 32.00 PP

All of our dishes are homemade and freshly prepared using Kent, Sussex and Greek produce

Please select from the options below and place your orders at least a week in advance of your party

To book call **0800 0219 555**

Please note a deposit per person of £10.00 will be required. Terms and conditions apply, see our website.

hivehubs.buzz





STARTERS

Grilled halloumi on a bed of balsamic-dressed green leaves with chilli jam (Veg)

Meze bites - plate of Greek salami, Parma ham, sun-dried tomatoes, feta cubes, mild green chillies and mixed olives (GF)

Carrot and coriander soup topped with crumbled feta and pomegranate pods with a toasted roll (VEG, VEGAN and GF option)

Trio of dips with grilled pita bread

Aubergine and oregano dip (Veg, Vegan, GF)

Lemon and coriander hummous (Veg, Vegan, GF)

Pea and spearmint pate (Veg, Vegan, GF)

Tzatziki (Veg, GF)

Taramasalata

Allergies – please let us know

Service charge



MAINS

Chicken sto forno - Corfu style* oven-roasted chicken supreme with Tenderden potatoes served with grilled Mediterranean vegetables

*rolled in 5 star cold-pressed extra virgin olive oil, lemon juice, garlic, mountain herbs and seasoning (GF)

Beef pastistatha – this dish is a mouth-watering traditional recipe from the Ionian islands

Seasoned with nutmeg, paprika and cinnamon and simmered for hours until tender, this slightly spicy speciality with rich fragrant tomato sauce is served over tube spaghetti with coarsely grated extra mature parmesan

Lamb kleftiko - lamb rump, stuffed with tangy tomato and feta cheese baked in its own juices and red wine passata in a parchment parcel with mixed peppers, onions, garlic and oregano, served on a bed of seasoned rice (GF)

Vegetable Yemmista – peppers stuffed with garlic and seasoned wholegrain and wild rice served with giant cheesy mushrooms and tomato salsa and chilli oil on the side (VEG, VEGAN option)

SIDES AND DESSERTS OVERLEAF

when you place your order

is not included

SIDES *Charged extra*

Grilled mozzarella and garlic butter pita bread dressed with fresh basil leaves - **4.75** (VEG)

Butter-kissed Kent asparagus - **5.50** (VEG, GF)

Mediterranean grilled vegetables – rainbow of peppers, mushrooms, red onion and courgette - **6.25** (VEG, VEGAN, GF)

Greek salad – Mini (1-2 person **4.75**)

or maxi (for 3+ people to share **6.95**) (VEG, VEGAN OPTION, GF)

The Hive's house fries – Generous basket (ideal for two) of homemade chips in skins deep fried in Greek 5 star cold-pressed extra virgin olive oil, tossed in rock salt and oregano (VEG, VEGAN, GF) - **7.00**

DESSERTS

Corfu orange sponge served warm with cinnamon crème anglaise topped with grated dark Greek chocolate

Pistachio baklava perched on vanilla ice cream sprinkled with crushed nuts

Goey Greek walnut cake with honey custard

Kypseli fondue, your own personal basin of melting chocolate with skewers of fruit, marshmallow and doughnut balls (VEG, VEGAN & GF OPTIONS)

19 Stone Street, Cranbrook, Kent TN17 3HF

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connect@hivehubs.buzz

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