

Ashfield Aztecs

Saturday 17th of December.

7:30PM-2:00AM

Emilios
Greek Restaurant

8 High Street, Arnold, Nottingham. NG5 7DZ [Former Dionysos Restaurant]

After searching for a very long time we finally found somewhere for the Christmas do that we hope will please you all !

It will be at Emilios, a Greek Restaurant in Arnold. We sit down to eat at 7.30pm and then after food there will be Live music, as well as a Disco for us to dance the night away. This will all be happening the weekend after our final matches, so it's on Saturday the 17th of December. (Make sure you're all free for that night!)

We will need a **£5 deposit** from all of you that are coming, we need this for the **END OF SEPTEMBER**, sorry if that's a rush ! You will then have a further £18.50 to pay, therefore its a grand total of £23.50 each and this is for a Four course meal !

There are 2 menus that we can choose from, each with different meals on them, so there is quite a big range of food. These menus will be handed out at training on the 21st of September it is also available on this link

<http://www.emiliosgreekrestaurant.co.uk/events/xmas/>. We also need to know what you want to eat off the menu as we have to pre-order the food, you will be given a sheet with the menu on the 21st to choose your order.

Any questions about this don't hesitate to ask. You can contact us on the invitation on facebook but we may have not added some people so tell and invite anyone in the club who doesn't know about the Christmas Do.

You can also contact us by:

Sadie Corbett: 07742929843

sadie-corbett@hotmail.co.uk

Caitlin Carnell: 07791682731

caitlin_carnell@hotmail.co.uk

Basic Menu

A. Soup

VEGETARIAN Vegetable Soup Greek style

B. Loukanika

Greek spicy sausages

C. Stuffed Mushrooms

VEGETARIAN mushrooms with haloumi cheese, dressed with lemon & olive oil, salad garnish & fresh parsley

D. Haloumi & Loutza

haloumi cheese & smoked pork loin grilled, served with salad garnish dressed vinaigrette, or lemon & olive oil

E. Tyropittakia

classic greek feta cheese pies, fried & served with salad garnish

F. Tzatziki

VEGETARIAN greek yogurt, cucumber & garlic dip

G. Prawn Cocktail

prawns dressed with a marie rose sauce served on bed of shredded lettuce

A. Turkey

traditional turkey dinner, with stuffing, sausage & bacon and cranberry sauce

B. Kleftiko

a piece of lamb slowly braised in the oven with herbs & seasoning

C. Chicken Metaxa

chicken infused with metaxa, red grapes, garlic, mushrooms, brandy, and rich creamy sauce

D. Steak Diane

finest sirloin steak cooked to your requirements with diane sauce

E. Salmon Fillet

a salmon fillet grilled in a rich lemon sauce

F. Gemista

VEGETARIAN Bell pepper, stuffed with rice, pine nuts, raisins, seasoned with herbs

G. Moussaka

VEGETARIAN Layers of aubergines, courgettes, potatoes, peppers, covered with a béchamel cheese sauce baked in the oven

A. Christmas Pudding

Traditional rich fruit pudding

B. Chocolate Fudge Cake

Deep and delicious chocolate fudge cake

C. Cheesecake

Smooth cheesecake on a soft and crumbly base

D. Tiramisu

Biscuits dipped in coffee layered with creamy mascapone and flavoured with liquor and cocoa

E. Baklava

A rich, sweet pastry made of layers of filo dough filled with chopped nuts and sweetened with syrup or honey.

F. Kataifi

Thin threads of sweet filo pastry coated in butter and served with sesame seeds

Coffee- *A rich freshly ground and roasted coffee to round off your meal*