



CHRISTMAS SET MENU

STARTERS

MISO AUBERGINES

Miso glaze baked aubergines, ginger, sesame (GF) (VG)

BEETROOT CARPACCIO

Pink pepper corn dressing, feta and almonds (V)(VG available)

DUCK GYOZA

Duck gyoza with kalamansi and sriracha mayo

PRAWN GOUJONS

Crispy tiger prawn goujons, spicy mayo and smashed cucumber salad

HAM HOCK TERRINE

Cranberry, red onion jam, pistachios and grilled focaccia (GF Available)

MAINS

250G SIRLOIN STEAK

Served with baked onion, vine ripened tomatoes, onion rings, chips and peppercorn sauce (£2.50 supplement) (GF available)

SEA BREAM

Grilled sea bream fillet, new potatoes and green beans, garlic butter and lemon (GF)

THAI RED TURKEY CURRY (V AVAILABLE)

Turkey curry with asian vegetables, pineapple, prawn crackers and steamed rice (GF available)

BIBIMBAP BOWL

Soy & mirin glazed aubergines, yuzu koshu, mushrooms, kimchee, cucumber, radish, sushi rice & gochujang paste (VG)

ROAST TURKEY

Roast turkey with pork & onion stuffing, pigs in blankets, with all the trimmings (GF available)

DESSERTS

CHOCOLATE CHIP & MARSHMALLOW CHEESECAKE

Chocolate & toasted marshmallow cheesecake, caramel sauce, chocolate crumbs and berry sorbet (V)

CHOCOLATE GANACHE

Coconut & dark chocolate ganache, coconut sorbet and mango sauce (VG)(GF)

ICE CREAMS & SORBETS (V) OR FRUIT & SORBET (VG)

CLASSIC CHRISTMAS PUDDING

Classic Christmas pudding with warm custard and berries (V)

FIG AND GORGONZOLA

Grapes, figs and gorgonzola with truffle honey and crackers

3 COURSE £39.75 PER PERSON

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.