



CHRISTMAS FEAST

25th December ONLY *menu*

£55 per person

To be ordered by the entire table; Min 4 guests / table.

Children Aged: 13-15 £35 / per child

Separate kids menu available for kids up to the age of 12 years

A Glass of mulled wine for all adults

Small Plates

Choose any 6 for the table

Truffle Crisps [V] [VE] [GF]

Tzatziki [VE]

served with bread

Hummus [V] [VE]

served with bread

Crunchy Chickpea Chaat Salad

[V] [VE] [GF]

chickpeas, vegetables salad,
puffed rice, crispy potato threads
mixed with tamarind &
coriander-mint chutney

Leek and potato soup [VE]

[Vegan option available]

Gambas Al Ajillo

spanish tapas style paprika and
garlic king prawns [GF option
available]

Charcoal Korean Wings [Halal]

grilled chicken wings marinated
in umami flavoured gochujang
sauce for 48 hours, topped with
spring onions & sesame seeds

Mains

Choose any 4 for the table

Christmas Pork Belly Roast

72 hours slow cooked pork belly.

Christmas Chicken Roast [GF]

grilled chicken breast

Vegan Shepherd's Pie [V] [VE]

Bavette Steak (8oz) [GF]

Flank steak rolled with cheddar
cheese and garlic spinach

Authentic North Indian Mildly

Spiced Chickpea Curry [VE] [GF]

served with rice

Sirloin Steak (8oz) [GF] + £6

40 days dry-aged

Grilled salmon [GF]

With ezme salad & basil oil

Sides for the table

Housemade Christmas Stuffing

Mixed seasonal vegetables **[GF]**

[V] [VE]

Black garlic madeira gravy

Crushed Roast Potatoes **[GF] [VE]**

Fennel apple cabbage salad **[GF]**

[V] [VE]

Desserts

**Salted Caramel & Chocolate
brownie [GF]**

served with scoop of vanilla ice
cream

Dark Chocolate Cheesecake [V]

[VE] [GF]

served with a scoop of artisan
vegan coconut and choc-chip ice
cream

Tiramisu

Lemon Tart

served with Vanilla ice cream

Finish

Tea / Coffee

Housemade fresh warm
madeleines with Chantilly cream

12.5 % discretionary service charge will be added to every bill

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free

