



YOU'RE
INVITED!

Festive Season
CELEBRATION

3 COURSES @ £42.50

ADVANCED RESERVATION REQUIRED

Special Festive Season Menu available
from mid-November through December *.
(A la carte menu also available)

* Not available on 25-Dec Christmas Day.



crem
KITCHEN

Festive Menu

3 COURSES @ £ 42.50

Choice of one Starter, Main and Dessert each

STARTERS

Gambas Al Ajillo

spanish tapas style paprika and garlic king prawns, served with sourdough to soak up the delicious juices [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

Winter Potato and Leek Soup [VE][V]

with bread [Gluten free option available]

Hummus [V] & Cacik [VE]

with bread [Gluten free option available]

MAIN COURSE

Vegan Shephard's Pie [V][VE]

with broccoli

Christmas Pork Belly Roast

with roast potatoes, madeira black garlic gravy and homemade Christmas stuffing

Christmas Chicken Roast

with roast potatoes, madeira black garlic gravy and homemade Christmas stuffing

Premium Lamb chops + £ 6

with mash, chimichurri & broccoli

Pan Fried Salmon [GF]

garlic mash, broccoli, basil oil & ezme salad

40 day dry aged sirloin steak + £ 6

with mash, chimichurri & broccoli

DESSERT

Tiramisu

Lemon Tart

Warm Salted Caramel & Chocolate

Brownie [GF]

with vanilla ice cream

Vegan Dark Chocolate

Cheesecake [V][VE][GF]

with vegan coconut and choco-chip ice cream

FINISH

Tea/Coffee & Mince Pies

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free

12.5 % discretionary service charge will be added to every bill