



YOU'RE  
INVITED!

# Christmas CELEBRATION

3 COURSES @ 36.95£

**ADVANCED RESERVATION REQUIRED**

Christmas Special Menu available  
all through December.

(A la carte menu also available)



LIVE MUSIC

16th dec & 23rd Dec  
7pm -10 pm



**crem**  
KITCHEN

# Christmas Menu

3 COURSES @ £ 36.95

Choice of one Starter, Main and Dessert each

## STARTERS

Winter Pumpkin Soup [VE]

with nuts, feta and herbs

[Vegan Option available]

Halloumi Potato Salad [VE][GF]

on a bed of lettuce, onions, pomegranate & tahini dressing [Vegan option available]

72 hours Slow Cooked Pork Belly

with black garlic sauce & pickled green strawberries

Harissa and Honey Roasted

Carrots [V][VE]

with hummus & bread [Gluten free option available]

## MAIN COURSE

Crispy Cauliflower Steak [VE]

with parsnip puree, puffed quinoa crumb & broccoli [Vegan option available]

Christmas Roast Chicken

with roast potatoes, cavolo nero, homemade stuffing and bread sauce

Pan Fried Cod [GF]

with parsnip puree, crispy cauliflower, puffed quinoa crumb & broccoli

Slow-Cooked Lamb Shoulder + £ 2

with lamb ragu pasta, frisee salad and elderflower vinaigrette

40 day dry aged sirloin steak + £ 6

with pink peppercorn sauce & truffle cheese potatoes

## DESSERT

Opera Cake

layers of almond cake, chocolate ganache and coffee buttercream

Warm Salted Caramel & Chocolate

Brownie [GF]

with hazelnut ice cream

Dark Chocolate Cheesecake [V][VE]

with vegan coconut and choco-chip ice cream

Burnt Basque cheesecake + £ 3

with macerated mini figs

## FINISH

Tea/Coffee & Mince Pies

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free