



CHRISTMAS MENU

2 COURSES £30 | 3 COURSES £35

TO BEGIN

Crispy chicken katsu gyoza, curry dip

Steamed veggie gyoza, black bean chilli soy (VG)

Tempura king prawns, sweet chilli

Corn ribs, XO sauce (VG)

MAIN EVENT

Christmas Roast

Smoked turkey, duck fat roasties, sausage meat stuffing,
pig in blankets, gravy

Roasted veggie tart,
duck-less fat roasties, gravy (VG)

Smoked XXL beef short rib,
whipped potatoes, burnt ends gravy

(All served with sprouts, savoy cabbage, wood roasted maple carrots & parsnips)

Whole roasted bream, wokked veggies, truffle ponzu

TO END

Sticky toffee pudding,
clotted ice cream (V)

Yuzu cheesecake (VG)

