2 COURSES £34 per person 3 COURSES £44 per person



CHICKEN SKEWERS

Sweet soy and sesame dressing

CRISPY DUCK SALAD

Cashew, watermelon, hoisin dressing

SMOKED SALMON & CAVIAR SUSHI ROLL

Cream cheese, keta caviar, saffron lemon mayonnaise, pickled cucumber, watercress

SHRIMP TEMPURA

Soy, yuzu, coriander

PANKO SMOKED TOFU

Coriander & lime vegan mayonnaise, soy sesame dressing (vg)

Moring

STUFFED TURKEY BALLOTINE

Pigs in blankets, roast potatoes, red wine jus

TERIYAKI SALMON

Wasabi arugula

YUZU LEMON CHICKEN

Rocket salad, toasted almonds, parsley

CHARGRILLED RIBEYE 250G

28-day grass fed & hand cut British beef - £7 supplement

MISO & HARISSA ROASTED VEGETABLES

Aubergine, courgette, soy herb yoghurt, pomegranate, pine nuts (vg)

Fries, broccolini, Brussels sprouts and Chantenay carrots for the table

Desserts

CHOCOLATE & HAZELNUT BOMBE

Belgian milk chocolate & toasted hazelnut bombe, golden salted caramel

FLAMBÉED CHRISTMAS PUDDING

Crème Anglaise, berry compote

CARAMEL BANANA CAKE

Orange butterscotch, vegan salted caramel ice cream (vq)

ICE CREAM

Served with a brandy snap (gf*)

Choose from vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet

(qf*) Can be gluten free (vq) Vegan

