



Christmas Day Menu

2-Course set menu £50 pp, includes a glass of bubbly

STARTERS

Choose 1

Crispy Chicken Gyoza
Dumplings stuffed with chicken

Prawn Tempura
Coated in classic light batter & deep fried

Chicken Yakitori
Tender smoky chicken skewers

Chicken Croquette
Crispy delights with a fluffy potato filling

Crispy Veg Gyoza
Dumplings stuffed with Vegetables

Vegetables Spring Rolls
Crispy fried pastry roll stuffed with Vegetable

Sweet Potato Tempura
Coated in classic light batter & deep fried

The Vegan Sushi
Avocado, Cucumber, and Mango



MAIN COURSE

Choose 1

All grilled on a hot iron plate with seasoned vegetables and egg fried rice

MEAT

Chicken
Rib Eye
Lamb
Duck

SEAFOOD

Salmon
Prawn
Seabass
Tilapia

VEGAN

Plant Based Chicken
Fresh Tofu

Additional surcharge for following proteins-

Scallops - £10

Lobster- £20


Australian Wagyu- £50

Japanese Wagyu - £65

DESSERT

Additional £7.50

Espresso Praline Caramel Mousse
Chocolate & Miso Caramel Tart
Banoffee Pie



10% charge discretionary charge added to the bill
Please inform us about your dietary requirements and allergies.
(GF) - gluten free | (GF*) - gluten free upon request |
(V) - vegetarian | (Ve) - vegan | (Ve*) - vegan upon request



Christmas COCKTAILS

£9.25 each

JINGLE ALL THE WAYS

Vanilla Vodka, Baileys, Double Cream

WINTER WARMTH

Spiced Rum, Apple, Caramel

CHRISTMASSPRITZ

Campari, Martini Rosso, Sparkling wine, Grenadine

SANTA'S HAT

Rum, Strawberry, Coconut

JAPANESE GLUHWEIN

Red wine, Sake, Orange, Mix Spices