



Christmas Day Menu

2-Course set menu £45pp, 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

Roast Turkey

with cranberry sauce served with sides of miso maple carrots, vinaigrette green beans, asparagus and soy gravy.

Roast Lamb

with honey and soy served with side of miso maple carrots, vinaigrette green beans, asparagus and soya gravy.

Seabass Panang

Fresh seabass served with panang sauce and jasmine rice

Panko Chicken Katsu Curry

Crunchy tender chicken breast served with katsu curry, stir fried vegetables and jasmine rice

Chicken Yakisoba

Classic Japanese salty, sweet and sour stir fried egg noodles

Vegetable Udon

Soft and chewy wheat noodles with dense flavour with mixed vegetables and tofu

Tofu Curry


Fried tofu with panang mild curry and jasmine sauce

DESSERT £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