

Christmas Set Menu A

2 course £30 / 3 course £35 / 4 course £40

Hot Starters



Vegetable Spring Rolls

Crispy fried pastry roll, served with sweet chilli sauce

Prawn Tempura GF*

Lightly battered & fried, served with sesame sauce

Chicken Yakitori

Tender smoky chicken skewers

Crispy Vegetable Gyoza V

Mixed vegetable stuffed dumplings with coriander sauce

Sushi

Alaska Maki 8pc GF*

Salmon, avocado cream cheese, sesame seeds & mayo

Tempura Maki 8pc

Fried crispy prawn, avocado, fried tempura batter & teriyaki sauce

Tori Age Maki 8pc

Katsu chicken, avocado, spicy mayo, crispy onion & sesame seeds

Tropical Maki 8pc GF* Ve*

Strawberry, mango & cream cheese roll topped with teriyaki sauce

Mains

Chicken Yakisoba

Classic Japanese salty, sweet & sour stir fried egg noodles

Panko Chicken Katsu

Tender breaded chicken breast with katsu curry stir-fried vegetables & jasmine rice

Seabass Panang GF*

Fresh seabass with panang sauce & jasmine rice

Beef Nasi Goreng

Indonesian style fried rice with spices & fried egg

Vegetable Udon / Yakisoba

Soft & thick wheat noodles stir-fried with mixed vegetables & tofu

Desserts

Espresso praline caramel mousse

Espresso coffee mousse on a vanilla sponge topped with praline cream, caramel & hazelnuts

Chocolate & miso caramel tart V

Vegan pastry case filled with a miso caramel and vegan chocolate mousse topped with popcorn

Banoffee pie Ve*

Sweet pastry filled with fresh banana & toffee, piped with cream and sprinkled with chocolate curls



Christmas Set Menu B

2 course £35 / 3 course £40 / 4 course £45

Hot Starters



Vegetable Spring Rolls

Crispy fried pastry roll, served with sweet chilli sauce

Prawn Tempura GF*

Lightly battered & fried, served with sesame sauce

Chicken Yakitori

Tender smoky chicken skewers

Crispy Vegetable Gyoza V

Mixed vegetable stuffed dumplings with coriander sauce

Sushi

Alaska Maki 8pc GF*

Salmon, avocado cream cheese, sesame seeds & mayo

Tempura Maki 8pc

Fried crispy prawn, avocado, fried tempura batter & teriyaki sauce

Tori Age Maki 8pc

Katsu chicken, avocado, spicy mayo, crispy onion & sesame seeds

Tropical Maki 8pc Ve GF*

Strawberry, mango & cream cheese roll topped with teriyaki sauce

Mains

Lamb Shank

Roasted lamb Shank served with massaman curry sauce & jasmine rice

Grilled Teriyaki Rib-Eye

Succulent grilled rib-eye steak bites tossed with teriyaki sauce served with stir-fried vegetables & egg fried rice

Prawn Yakisoba

Classic Japanese salty, sweet & sour stir fried egg noodles

Vegan Chicken Panang Curry

Vegan plant based chicken served with panang curry & jasmine rice

Kung Pao Chicken

Chinese stir fried chicken with peanuts, vegetables, chillies & sichuan served with Japanese rice

Desserts

Espresso praline caramel mousse

Espresso coffee mousse on a vanilla sponge topped with praline cream, caramel & hazelnuts

Chocolate & miso caramel tart V

Vegan pastry case filled with a miso caramel and vegan chocolate mousse topped with popcorn

Banoffee pie Ve*

Sweet pastry filled with fresh banana & toffee, piped with cream and sprinkled with chocolate curls

