

T Teppanyaki Christmas Set Menu C

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

Grilled on a hot iron plate with seasoned vegetables & egg fried rice

Choose Three:

Chicken Breast / Rib-Eye Steak/ Lamb

Squid / Seabass

*Scallops (£5 supplement charge)

Sauce options:

TERIYAKI / TOKYO CREAMY / HOT GARLIC / SEPTEMBER FEAST/ BLACK PEPPER

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



Teppanyaki Christmas Set Menu D

2 course £50 / 3 course £55 / 4 course £60

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

Grilled on a hot iron plate with seasoned vegetables & egg fried rice

Choose Three:

**Australian Wagyu / Turkey breast / Duck
Prawns / Salmon**

Sauce options:

TERIYAKI / TOKYO CREAMY / HOT GARLIC / SEPTEMBER FEAST / BLACK PEPPER

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

