Christmas Day Menu

2-Course set menu £45pp, includes a glass of bubbly

STARTERS

Choose 1

Crispy Chicken Gyoza
Dumplings stuffed with chicken

Crispy Veg Gyoza
Dumplings stuffed with Vegetables

Prawn Tempura
Coated in classic light batter & deep fried

Vegetables Spring Rolls
Crispy fried pastry roll stuffed with Vegetable

Chicken Yakitori
Tender smoky chicken skewers

Sweet Potato Tempura
Coated in classic light batter & deep fried

California Roll
Crab stick, avocado, cucumber, mayo and tobiko

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.

Kung Pao Chicken
Chinese stir fried chicken with peanuts, vegetables, chillies and sichuwan. Served with Japanese rice.

Beef Nasi Goreng
Indonesian style fried rice with spices and fried egg.

Chicken Yakisoba
Classic Japanese salty, sweet and sour stir fried egg noddles

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 Day Teppanyaki Menu

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

STARTERS

Choose 1

Crispy Chicken Gyoza
Dumplings stuffed with chicken

Crispy Veg Gyoza
Dumplings stuffed with Vegetables

Prawn Tempura
Coated in classic light batter & deep fried

Vegetables Spring Rolls
Crispy fried pastry roll stuffed with Vegetable

Chicken Yakitori
Tender smoky chicken skewers

Sweet Potato Tempura
Coated in classic light batter & deep fried

California Roll
Crab stick, avocado, cucumber, mayo and tobiko

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	SEAFOOD	VEGAN
Chicken	Salmon	Plant Based Chicken
Rib Eye	Prawn	Fresh Tofu
Lamb	Seabass	
Duck	Tilapia	

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.
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