BISTROBAR
PIZZA - DELI - COFFEE - WINE

Christmas Menu

2 COURSES £34.95 | 3 COURSES £42.95

STARTERS

Freshly made seasonal soup of the day, served with our house-made 72-hour-fermented focaccia and whipped compound butter V

16-hour braised beef croquettes with chipotle hollandaise

King prawns cooked in chilli, garlic and lemon, served on toasted focaccia

Trio of arancini: leek and pancetta, butternut squash and sage, and wild mushroom and truffle VOA

MAINS

Roast turkey with chive mash, garlic and rosemary roast potatoes, honey-glazed carrot and parsnip, pigs in blankets, stuffing, seasonal greens and rich gravy

Mushroom and spinach Wellington with chive mash, garlic and rosemary roast potatoes, honey-glazed carrot and parsnip, stuffing, seasonal greens and rich vegitarian gravy V

Monkfish wrapped in Parma ham, served with roasted root vegetables and mulled wine sauce GF

DESSERTS

Warm sticky toffee pudding, salted caramel, vanilla ice cream and pecan brittle V

Dark chocolate and orange fondant, cherry compote and hazelnut praline V

Brandy-soaked Christmas pudding, brandy custard and candied orange V

EXTRAS

Cauliflower Cheese V £4.50	Yorkshire Pudding V £3	Pigs in blankets £4.50	Seasonal Greens V, GF £4	Garlic and rosemary roast potatoes V, GF £4	Bottomless gravy Complimentary

Every dish is made from scratch in our kitchen, from the first bite to the last.

Please ask your server for our gluten or dairy free options