

bbar

CHRISTMAS MENU

28th November - 24th December
Two-course £37 | Three-course £45
Half bottle of house wine £15 per person

STARTERS

TiNDLE Chicken Bao Buns (ve)
Sriracha mayonnaise

Roast Butternut Squash Soup (ve)
Chilli rouille

Smoked Salmon & Black Pepper Prawns
Grilled chestnut polenta

Duck Pate
Grand Marnier onion marmalade, toasted brioche

Bobotie Spring Rolls
Mrs Ball's chutney

MAINS

Cape Malay Vegetable Curry (ve)
Sambals, fragrant rice, Mrs Balls' chutney

Cottage Pie (ve)
Sweet potato, red lentils, thyme, rosemary, vegan red wine, creamy mash

Norfolk Turkey
Fruit stuffing, roasted winter vegetables, pigs in blankets, herbed roast potatoes, cranberry sauce

Tiger Prawn and Chilli Linguine Rocket
Lemon

Lamb Bredie Chunky Winter Vegetables
Yellow rice

DESSERT

Butterscotch Toffee Pudding
Eggnogg

Nutmeg Spiced Apple Pie
Vanilla ice cream

Chocolate Mousse (ve)
Caramelised walnuts

Christmas Pudding
Brandy sauce

Caramelised Pineapple
Coconut yoghurt

(v) vegetarian | (ve) vegan