

Christmas Day – £35.99 pp

Thursday, 12:00 pm to 7:00 pm

Course One (To start with)

Assorted breads served with hummus, beetroot, and mint yogurt (G)(EGG)(D)(S)
Caramelized onion & rosemary / olive and sundried tomato and basil focaccia Garlic Brioche bread

Course Two (Mains) (You get all the dishes mentioned below)

Brisket of Beef (M) : Brisket of beef marinated in a special rub and slow cooked in a smoker overnight

Chargrilled Sirloin Steak (M) : Sirloin steak mildly seasoned with chargrill marinade
(we serve our steak medium rare)

Slaska Pork Sausage (D)(M)(G) : Classic Slaska smoked sausage

Lamb Chops/Back Chops (M) : Classic minty flavored with herbs and spices

Grilled Chicken Skewer (M)(D) : Grilled chicken skewer cooked with yogurt mix spices and garlic

Pork Loin Spare Ribs (M) : Slow cooked smoked baby pork loin ribs in tangy homemade BBQ sauce

Louisiana Chicken Wings (M)(D) : Buffalo chicken wings cooked in classic hot Louisiana sauce

- Roast Turkey roulade (M) – Turkey fillet stuffed with gluten-free pork, sage & onion stuffing, wrapped in smoked streaky bacon
- Honey-glazed roast root vegetables and stem broccoli (D)
- Sage and onion pork stuffing (Sulphite)
- Yorkshire pudding (EGG)(G)(D)
- Garlic and rosemary roast potatoes
- Cranberry sauce
- Gravy (G)(D)

All main course served with peppercorn and mushroom sauce(D)(G)

Vegetarian Platter

(You get all the dishes mentioned below)

Stuffed Portobello Mushroom (D)

Portobello mushroom stuffed with cheese served with pomodoro sauce

Chargrilled Halloumi (D)

Halloumi grilled to perfection to golden crust served with sweet chili sauce

Veggie Burger (G)(EGG)(D)

Breaded crispy potato, sweetcorn, peppers, carrot & pea patty, cheese and mayo

Sides (Extra)

Cheese and Tomato Pizza (D)(G) – £7.99

Brisket Cheesy Chips (D)(M)(G) – £7.99

Pepperoni Pizza (D)(G) – £8.99

Fried Halloumi (5 PCS)(D)(S)(G) – £6.99

Battered Onion Rings (7 PCS)(G) – £3.99

Garlic Butter Green Beans (D) – £5.50

House Salad (French Dressing)(M)(C)(G) – £5.50

Desserts

Baked Cheese Cake (D)(EGG)(G)(SOYA) – £6.99

New York style baked cheese cake

Sticky Toffee Pudding (D)(EGG)(G)(SOYA) – £6.99

British classic packed with dates and golden sultanas, toffee sauce served with vanilla ice cream

Belgian Chocolate Pyramid (G)(D)(EGG)(SOYA) – £6.99

Chocolate truffle, vanilla mousse, caramel sauce

Blackcurrant Mousse (OATS)(SOYA) – £6.99

Light and airy blackcurrant vegan and gluten - free mousse

Chocolate Fondant (G)(D)(EGG)(SOYA) – £6.99

Molten chocolate cake, chocolate sauce, and vanilla ice cream

Vegan Platter

(You get all the dishes mentioned below)

Stuffed Portobello Mushroom

Portobello mushroom stuffed with vegan cheese served with pomodoro sauce

Chargrilled Vegan Cheese

Grilled to perfection to golden crust served with sweet chili sauce

Vegan Burger (G)

Breaded crispy potato, sweetcorn, peppers, carrot & pea patty, vegan cheese and vegan mayo

Corn on the Cob (D) – £2.99

Creamy Mash Potato (D) – £4.99

Mac and Cheese (D)(G) – £5.50

Tomato Rice – £5.50

Chips (G) – £2.99

Cheesy Chips (D)(G) – £4.99

(C) CELERY (S) SESAME (G) GLUTEN (D) DAIRY (M) MUSTARD (F) FISH

TERMS & CONDITIONS : All the above dishes might not be available at all times. Sides and desserts are charged extra. Food to be consumed in the restaurant only and not available for take out. Optional 10% Service charges is added to the bill. For all allergen and any special dietary requirements, please inform the waiting staff while placing your order. We are a nut-free restaurant. Although we take allergens very seriously, our dishes may contain traces. Maximum seating time is 2 hours. We can either do Ala Carte or a fixed menu at a time on one table. Last orders 30 Mins before closing time.