



The 4.1.1

FESTIVE MENU

2 COURSES £35 / 3 COURSES £45

Starters

Jumbo Mozzarella Sticks v

Panko-crumbed mozzarella served with warm orange & cranberry sauce

Shrimp Margarita Cocktail GF

Chilli - lime prawns, avocado, tomato & tequila dressing, crispy tortilla

Korean Fried Chicken

Deep fried chicken coated with sticky, spicy and sweet sauce

Beetroot Bites VE/GF

Spiced beetroot & chickpea bites served with chipotle mayo

Mains

Roasted Norfolk Turkey & All the Trimmings GF*

Duck fat roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

Cajun Salmon GF

A Louisiana classic, served with creamed corn, Padrón peppers & chimichurri

Sticky Bourbon BBQ Short Beef Rib GF

Whipped potatoes & buttered greens

Celeriac, Wild Mushroom & Chestnut Pot Pie VE

Rosemary roast potatoes, glazed root vegetables & red wine gravy

Desserts

Pecan Pie v

Whipped vanilla cream

Baked New York Cheesecake v/GF

Sour cherry compote

Chocolate Dream v

Rich chocolate mousse with a white chocolate and cream centre, infused with whisky and coffee liqueur

Christmas Pudding VE

Brandy plant-based cream & cranberry compote

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

V Vegetarian
V* Vegetarian option available

VE Vegan
VE* Vegan option available

GF Gluten free
GF* Gluten free option available

Winter Finger Food

£4 PER PIECE
MINIMUM ORDER: 50 PER PORTION

Jumbo Mozzarella Sticks **v**

Panko-crumbed mozzarella served with warm orange & cranberry sauce

Frickles **v**

Fried pickles served with a buttermilk ranch dip

Popcorn Shrimp

Panko crumbed shrimps & Frank's hot sauce

Korean Fried Chicken Tenders

Deep fried chicken coated with sticky, spicy and sweet sauce

Wings

Choice of Buffalo wings or Buffalo Trace bourbon BBQ

Cauliflower Wings **v**

Choice of Buffalo wings or Buffalo Trace bourbon BBQ

Cajun Spiced Sweetcorn Ribs **v**

Plant based hard cheese, pickled red onion, chipotle salsa

Cheeseburger Sliders

Sweet

Brownie Bites **v**

Seasonal Fruit Skewers **v/ve**

Mini Pavlova **v**

Pizza Slices

Staten Island **v**

Tomato base, mozzarella & fresh basil
Plant based option available

Manhattan

BBQ base, mozzarella, Cajun chicken, crispy bacon, corn & green onions

Brooklyn

Tomato base, mozzarella, double pepperoni

Bronx

Tomato base, mozzarella, bacon, nduja, red chillies & basil

Harlem

Tomato base, mozzarella & American cheese, dry-aged steak mince, pickles, crispy onions & comeback sauce

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Pumpkin Tortellini, Saffron cream, Roasted Butternut, Pesto Oil **v**

Winter Heirloom Tomato & Bocconcini Mozzarella Salad **v/GF**

Celeriac, Wild Mushroom & Chestnut Pot Pie **VE**

Cajun Salmon **GF**

Chip Shop Haddock, Crushed Minted Peas & Tartare Sauce

Sticky BBQ Short Beef Rib Bites

Grilled Peppered Beef Steak, Thick Cut Chips & Chimichurri **GF**

Roasted Sage Butter Basted Chicken Breast, Parsnip Puree & Crispy Pancetta **GF**

Roast Turkey Bowl **GF**

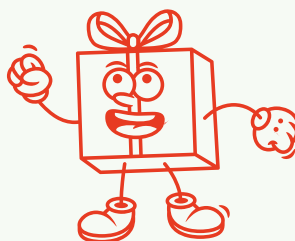
Sweet

Chocolate Brownie **v**

Baked Vanilla Cheesecake & Winter Berry Compote **v**

Fresh Fruit Salad, Coconut Cream, Toasted Seeds **VE/GF**

Mango & Passion Fruit Eton Mess **v/GF**



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