



CHRISTMAS MENU

APPETISERS

Roasted Sweet Pepper Vol-au-vents 🌿 375

Sweet peppers tossed in olive oil and stuffed in a butter pastry shell, topped with a feta crumble

Retro Devilled Eggs 🎅 375

Served chilled with a jalapeño and wasabi twist

Smoked Turkey Salad with Cranberries 🎅 500

Cranberry-infused apple, assorted lettuce, cherry tomatoes, almond shavings, and cranberries tossed in a berry dressing

Deconstructed Bf Wellington** 🎅 400

Medium roasted b**f on butter puff pastry with cognac-laced mushroom duxelles and bacon bits

🌿 Vegetarian 🎅 Non-Vegetarian



Local taxes & service charge extra.
For extra surprises check our Blackboard Specials
or ask our service staff.



MAIN INDULGENCES

Winter Veggie Parcel 500

Roasted root vegetables, walnuts, black raisins, and cream cheese wrapped in filo pastry. Served with roasted tomato and garlic sauce



Goan Pork Curry 500

Braised in a thick red chilli and toddy vinegar gravy. Served with flame-toasted brun pao to mop up!

Slow Roasted Lamb Leg 650

Minted pea mash, roasted potatoes, and Yorkshire pudding to boot. Served with cranberry jus

Whole Roast Chicken with The Works 1300/700

Whole chicken on a bed of chickpea herbed rice, bread and dry fruit stuffing, roasted potatoes, apple, and corn. Served with beer jus and house-ground mustard sauce. Serves 3-4 (also available in half portions)



DESSERTS

Festive Flan 350

Caramel-topped custard flambéed with brandy and a hint of orange zest (contains egg)

Plum Pudding 350

Traditional plum cake baked with alcohol-soaked dry fruits, served with a rum sauce (contains egg)



DRINKS

Warm Mulled Wine 450

Spiced with cinnamon, this Christmas spirit is known to lift your spirits. Contains brandy

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