



Christmas menu – minimum bookings of six required

hibiscus & rose fizz £5.50 (complimentary for groups over ten)

Two course £25.50

Three course £32.50

starters

mooli carpaccio

with beetroot, toasted pinenuts, lemon, dill and micro salad leaves

spiced parsnip soup

creamy coconut and parsnip soup with fresh ginger and gently spiced with garam masala

fresh spring rolls

rice paper parcels filled with julienne of carrot, cucumber, green mango, mint, coriander and chillies with a ginger cashew sate dipping sauce

the main event

Mrs Payne's secret nut roast & all the trimmings

an umami packed roast made with portobello mushrooms, chestnuts, peanuts, cashews, brazils and fresh sage topped with a rich tomato sauce and roasted mushrooms

served with - crunchy roasted turmeric potatoes, caramelized parsnips and red onions, braised red cabbage with apple and cranberries, Brussel sprouts with lemon and pecan crumble and a red onion gravy

something sweet

coconut rose panna cotta

with pomegranate seeds and pistachios

plum duff with saffron custard

traditional Christmas pudding with a oat cream and saffron custard

after dinner truffles ®

peppermint raw organic dark chocolate and date truffles dusted in cacao powder