# CHRISTMAS MEN

# STARTERS

## Festive Fondue Sharer (V) £14.95

12-inch doughy garlic bread with sweet cranberry sauce, served with a whole wheel of melted Camembert cheese for dipping.

## Teriyaki Chicken Bao Buns £8.95

Two oriental steamed bao buns filled with sticky Teriyaki glazed buttermilk chicken, house slaw, topped with spring onion & sesame.

Vegetarian option available.

# MAINS

## Christmas Pizza £15.95

Tomato base mozzarella. melted brie, cranberry sauce, buttermilk chicken, sage stuffing, red onion and a pot of gravy on the side for dipping.

Vegetarian option available

## Steak & Cheese £21.95

35-day-aged and matured 6oz flat iron steak, served with a whole wheel of melted camembert cheese, rocket leaf, with a side of skin-on fries on the side. Served pink or well done.

## DESSERTS

## Pistachio & White Chocolate Profiteroles £7.95

Fresh cream choux profiteroles smothered in pistachio sauce, fresh raspberries, and white chocolate.

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## Festive Churros Sharer £10.95

Fresh hot churros, perfect for two to share. Served with three festive sauces - Nutella, dulce de leche, and a smooth pistachio cream. Served with strawberries for dipping.

# FESTIVE BANQUET

## SAVOURY

Teriyaki Chicken Bao Bun

Mini Cheeseburger

cranberry, mayo, stuffing, lettuce

**Crispy Halloumi Cheese Fries** 

with a Cranberry Dip

Mini Pizza

Tomato base, mozzarella, brie, roquito peppers, hot honey & rocket

(Vegetarian Options Available)

### SWEET

Caramelised Biscoff Cheesecake Pistachio & White Chocolate Profiteroles Tray Bake Brownie Strawberries & Dulce De Leche Dip

£25.95 pp

## Bottomless Banquet £49.95pp -

(any drinks of your choice - unlimited for 1.5 hours drinking time maximum)

# DRINKS

### HOT

Gingerbread Latte £4.50 Biscoff Hot Chocolate £4.50

### HOT ALCOHOLIC

Mulled Wine £7.95 Hot Chocolate £6.95

Baileys/ Kahlua/ Orange Baileys

## COCKTAILS

## Winter Aperol Spritz £9.95

Aperol, cranberry juice, prosecco, lemonade

# **Baileys Terry Chocolate** Orange Martini £9.95

Chocolate orange baileys with vanilla vodka and a touch of sugar syrup shaken to perfection topped with a sprinkle of cocoa dust

