

# CHRISTMAS DINNER MENU 2019

## Starters

mixed hors d'oeuvres

*consists of: crispy chicken roll, tempura prawn,  
pan fried pork dumplings, chilli and pepper squid (g)*

## Intermediate Course

crispy aromatic duck with pancakes, cucumber,  
spring onion and hoi sin sauce

## Mains

Stir fry chicken in oyster sauce with basil and sake  
Tender Iberico pork marinated with lemongrass and  
Vietnamese dressing (g)  
Pan fried vegetables in teriyaki sauce (v)  
Szechuan king prawn with chillies and almond  
Thai fragrant rice

**£27.50 per person**

(minimum of two)

Please note that these dishes cannot be altered.

If you have any allergies or specific requirements, please notify a member of staff

(g) indicated gluten free

A discretionary service charge of 8% will be added to your bill for parties of six or more.  
Please note: there is a minimum charge of £15.00 per person for evening diners