

KRAPOW! CHRISTMAS MENU

2 courses: £35 - 3 courses: £40
Minimum pre-order of 6 people.

STARTERS

- Parsnip soup, truffle and hazelnuts served with sourdough bread (VG)
- Puglia burrata, slow roasted and fresh cherry tomatoes, basil pesto, micro basil and music bread (V)
- Finest Scottish smoked salmon, roasted beetroot, creme fraiche and sourdough bread
- Duck rillettes, cranberry chutney, pickled red onion, sourdough bread
- Crispy breaded Camembert rounds, cranberry sauce (V)

MAINS

All served with roast parsnips, carrots, braised red cabbage with cider vinegar, gravy and homemade cranberry sauce with orange

Roasted British Turkey Crown

Beef dripping roast potatoes, Cumberland pigs in blankets, stuffing, pan-fried shredded sprouts with onions, lardons and all the trimmings

Roasted Scotch Ribeye

Beef dripping roast potatoes, pan-fried shredded sprouts with onions, lardons and all the trimmings

Vegan Mushroom Roast

Served with a rich mushroom sauce, pan-fried shredded sprouts with onions, roast potatoes and all the trimmings (VG)

Jackfruit Pulled "Pork"

Served with a rich mushroom sauce, pan-fried shredded sprouts with onions, roast potatoes and all the trimmings (VG)

DESSERTS

- Raspberry frangipane tart, whipped cream, raspberry coulis (GF)(VG)
- Chocolate brownie, salted caramel ice cream and Belgian chocolate sauce (GF)(V)
- Bread and butter pudding with vanilla custard (V)
- Cheese board selection with chutney, figs and music bread (+£8 supplement) (V)

SIDES

- Cauliflower cheese £5 (V)
- Roasted potatoes £4
- Seasonal vegetables £4 (V)
- Pan-fried shredded sprouts with lardons £4
- Sage and onion stuffing £5 (V)
- Pigs in blankets £7

V - Vegetarian **VG** - Vegan **GF** - Gluten free
Please inform us of any dietary preference, requirements or allergies.

KRAPOW!

CHRISTMAS PLATTER MENU

Fried squid with roasted chilli and garlic aioli(20) £25

Cauliflower bites with sweet chilli dipping sauce(VG)(GF) x20 £20

Pumpkin fritters with chilli jam and cranberry sauce(VG)(GF) x20 £20

Spicy roasted cauliflower with dried cranberries and baby gem cups(VG) (GF) x15 £15

Spicy minced turkey with dried cranberries and baby gem cups(GF) x15 £20

Thai aubergine satay skewers(VG)(GF) x12 £25

Thai turkey satay skewers(GF) x12 £30

Buttermilk Thai fried turkey bites with ginger and orange sriracha mayo(GF) x20 £30

Twice cooked pork bites in chilli jam and cranberry x15 £30

'Waterfall'beef lettuce cups with black pepper and lemongrass x15 £30

Buttermilk Thai fried turkey with ginger and orange sriracha mayo slider x10 £70

Battered tofu with roasted chilli and cranberry glaze slider(VG) x10 £60

Pigs in blanket with wholegrain mustard glaze x20 £40

Breaded mozzarella stick with cranberry and orange sauce(V) x20 £25

Norwegian smoked salmon, cream cheese dill crostini x20 £35

Mini prawn cocktail on baby gem cup(GF) x20 £35

Thai prawn toast bites with lime leaf x15 £30

Pate served on a crostini with cranberry sauce and crispy sage x20 £30

Plain fries sharer(GF)(700g) £12

Thai fries sharer(GF)(700g) £15

DESSERTS (20)

Coconut mochi (GF) (V) or vegan chocolate and hazelnut mochi(VG) £40

Chocolate brownie(GF) (V) £40

Mince pie (VG) £40

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