

CAFÉ BARS

sumper Jorjoy!

Christmas Menu available 20th November - 31st December



Yule 'av a jolly good time!



Ask the team or visit thelounges.co.uk/christmas to book your table

STARTERS

KOREAN KING PRAWN COCKTAIL

With ssamjang prawns, avocado, pickled carrot and Korean marie rose sauce

SWEET POTATO, CHESTNUT & SAGE SOUP O 00 00

Served with sourdough bread

MINI CAMEMBERT 0 00

With crispy sage, hot honey and toasted sourdough

TRUFFLE CHICKEN O

Pulled chicken and roasted mushroom in a creamy porcini truffle sauce with crispy potatoes and aged Italian cheese

LAMB KOFTE O

With roasted red pepper sauce, pickled red cabbage, feta & mint yogurt

MAINS

TURKEY TACOS

Pulled turkey tacos, roasted sprout & pig-in-blanket skewer, pickled red cabbage, cranberry sauce, dipping gravy and roast potato chips with rosemary salt

BOXING DAY HAM

Treacle cured pork belly, roast potato chips, slaw and truffle stuffing mayo

WEST COUNTRY CHEDDAR & LEEK PIE ©

With roast potato chips, roasted carrots, red onion, sprouts and gravy

CLUCKER BURGER 60

Buttermilk fried chicken stacked with smoked streaky bacon, camembert, rocket, caramelised onions, truffle stuffing mayo and cranberry sauce. Topped with a pig-in-blanket and served in a brioche bun with house slaw and fries

CHRISTMAS TURKEY CURRY @

Pulled turkey in a creamy coconut sauce with coriander rice, bhajis and garlic flatbread

CHRISTMAS VEGGIE CURRY O 60 00

Roasted sweet potato, sprouts and chickpeas in a creamy coconut sauce with coriander rice, bhajis and garlic flatbread

PUDDINGS

TOFFEE APPLE CHOUX O

Giant choux filled with apple compote, warm toffee sauce, mulled whipped cream, and buttery biscuit crumble

SNOW-TOP BROWNIE 00

Chocolate brownie served warm, with vanilla ice cream and chocolate sauce

PASSIONFRUIT SEMIFREDDO @ 0

Topped with berry compote and pomegranate pearls

FIRESIDE COOKIE BAKE O

Oven-baked cookie dough with a molten salted caramel centre, finished with rich chocolate sauce

MIDWINTER BLACK FOREST CHEESECAKE © ©

With cherry compote and a dusting of chocolate flakes