

# **bbar**

## CHRISTMAS MENU

28th November - 24th December  
Two-course £37 | Three-course £45  
Half bottle of house wine £15 per person

### STARTERS

**TINDLE Chicken Bao Buns (ve)**  
*Sriracha mayonnaise*

**Roast Butternut Squash Soup (ve)**  
*Chilli rouille*

**Smoked Salmon & Black Pepper Prawns**  
*Grilled chestnut polenta*

**Duck Pate**  
*Grand Marnier onion marmalade, toasted brioche*

**Bobotie Spring Rolls**  
*Mrs Ball's chutney*

### MAINS

**Cape Malay Vegetable Curry (ve)**  
*Sambals, fragrant rice, Mrs Balls' chutney*

**Cottage Pie (ve)**  
*Sweet potato, red lentils, thyme, rosemary, vegan red wine, creamy mash*

**Norfolk Turkey**  
*Fruit stuffing, roasted winter vegetables, pigs in blankets, herbed roast potatoes, cranberry sauce*

**Tiger Prawn and Chilli Linguine Rocket**  
*Lemon*

**Lamb Bredie Chunky Winter Vegetables**  
*Yellow rice*

### DESSERT

**Butterscotch Toffee Pudding**  
*Eggnogg*

**Nutmeg Spiced Apple Pie**  
*Vanilla ice cream*

**Chocolate Mousse (ve)**  
*Caramelised walnuts*

**Christmas Pudding**  
*Brandy sauce*

**Caramelised Pineapple**  
*Coconut yoghurt*

(v) vegetarian | (ve) vegan