



BOHEMIA FESTIVE MENU

2 COURSE £36

3 COURSE £42

SMALL PLATES

Black Truffle Arancini with truffle paste, porcini mushroom, risotto rice & smoked provola cheese (v)

Baked Camembert, Caramelised Onion chutney and Sourdough Bread (vg)

Red Beetroot Salmon Gravlax, served with sour cream & spiced Croutons

SKILLET ROAST

The ultimate roast sharing experience. Served on hot skillet pan with garlic & thyme roast potatoes, seasonal vegetables, homemade gravy and a herb Yorkshire pudding.

Roast crown of Sussex turkey with pigs in blankets

Garlic and Thyme Coal Baked Aubergine roast (v)

DESSERT

Dark Chocolate Brownie

Flambéed Traditional Christmas Pudding
Served with Brandy Crème Anglaise

A discretionary service charge of 12.5% will be added to your bill. This is distributed to all staff at Bohemia in full.

Food allergies & intolerances:

Please speak to your server about ingredients in your meal when placing your order and notify them of any allergies/intolerances.

(v) vegetarian | (vg) vegan | (gf) gluten free

