



# BOHEMIA FESTIVE MENU

2 COURSE £38

3 COURSE £45

## SMALL PLATES

Italian burrata, roasted balsamic figs, prosciutto, toasted pumpkin seeds and fig leaf oil

Rosemary smoked lamb koftas, roasted artichoke yoghurt, confit garlic and charred lemon

Wild mushroom arancini, truffle aioli (vg)

## SKILLET ROAST

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

*Roast crown of Sussex turkey with pigs in blankets*

*Roasted butternut squash & wild mushroom Wellington (vg)*

## DESSERT

Winter berry crumble with spiced pear ice cream  
(vg ice cream available)

Traditional Christmas Pudding flamed  
with Grand Marnier

FOOD ALLERGIES & INTOLERANCES: Please speak to us about the ingredients in your meal when placing your order and notify us of any allergies/intolerances.

