



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

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

