Christmas
at cinnabar

3 COURSE MENU

ONLY
£26
per person
S H A R I N G  S T A R T E R S

christmas sharing tapas board - honey & mustard pigs in blankets, chilli king prawns, breaded brie wedges, creamy garlic mushrooms, cranberry dip & rosemary focaccia

or

vegan christmas sharing board - cauliflower wings, patatas bravas, beetroot hummus, mixed olives with vegan feta & rosemary focaccia

M A I N S

traditional roast turkey - goose fat potatoes, stuffing, pigs in blankets, seasonal vegetables & a rich gravy

slow cooked rosemary lamb shank - minted mashed potatoes, tenderstem broccoli & a rich gravy

pea & mint risotto - pea shoots & parmesan shavings

pan fried seabass & king prawns - olive potato cake, roasted tomatoes on the vine, tender stem broccoli & a creamy white wine sauce

mushroom bourguignon pie - sautéed potatoes, seasonal vegetables & gravy

christmas pizza - mozzarella, turkey, stuffing, rocket & cranberry

D E S S E R T S

white chocolate & raspberry cheesecake - fresh raspberries & vanilla ice cream

christmas pudding - brandy sauce or custard (vegan option available)

tiramisu - mascarpone & soft sponge, espresso & amaretto

sticky toffee pudding - vanilla ice cream