

aroma

- café & kitchen -

# BISTRO MENU

JOIN US EVERY THURS, FRI AND SAT EVENING FOR  
FESTIVE FOOD FROM THURS 4<sup>TH</sup> DECEMBER

- ★ GRAVADLAX, DILL, BEETROOT AND HORSERADISH (GF)
- ★ HOT-ROASTED ROOT VEGETABLE SALAD, ROCKET, PESTO, WALNUTS (ADD PANCETTA +£2) (GF/VGN OPTION)
- ★ GOATS CHEESE, PEAR AND BALSAMIC TART (V)
- ★ HONEYED BUTTERNUT SQUASH SOUP, CIABATTA (V/GF OPTION)

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- ★ ROAST TURKEY AND STUFFING ROULADE, ROAST POTATOES, PIGS IN BLANKET, TRADITIONAL VEGETABLES
  - ★ ROASTED CELERIAC AND CHESTNUT MUSHROOM BOURGUIGNON, GREEN VEGETABLES (GF/VGN)
  - ★ BEEF MEDALLIONS, RED WINE JUS, ROAST POTATOES, VEGETABLES (GF)
  - ★ COD AND SCALLOP PIE, SPINACH MASH, GREEN VEGETABLES

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- ★ CHRISTMAS PUDDING, CUSTARD (GF/VGN OPTION)
  - ★ BAILEYS AND CHOCOLATE CHEESECAKE
  - ★ VANILLA PANNA COTTA, MULLED FRUIT, FLAKED ALMONDS (GF)
  - ★ BAKEWELL TART, CUSTARD

2 COURSE - £28

3 COURSE - £36

CRACKERS AND FESTIVE CHEER INCLUDED

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS WHEN BOOKING  
PRE-ORDER REQUIRED FOR PARTIES OF SIX OR MORE

GF= GLUTEN FREE / V = VEGE / VGN= VEGAN