

aroma

- café & kitchen -

BISTRO MENU

JOIN US EVERY THURS, FRI AND SAT EVENING FOR
FESTIVE FOOD FROM THURS 3RD DECEMBER.
PRIVATE EVENTS AVAILABLE WED EVENING.

- ★ BUTTERNUT SQUASH SOUP, WHITE ROLL, BUTTER (VGN/GF O)
- ★ GRAVADLAX, LEMON AND CAPER DRESSING, BEETROOT (GF/DF)
- ★ DUCK & ORANGE PÂTÉ, FESTIVE CHUTNEY, SOURDOUGH (DF/GF O)
- ★ CRAB BITES, ZESTY DIPPING SAUCE, ROCKET, BALSAMIC (DF)

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- ★ TRADITIONAL ROAST TURKEY, ROAST POTATOES,
PIGS IN BLANKET, TRADITIONAL VEGETABLES

- ★ ROAST GAMMON, ROAST POTATOES
PIGS IN BLANKETS, SEASONAL VEGETABLES

- ★ SMOKED TROUT & KING PRAWNS, AROMATIC SWEET-POTATO
SAUCE, COCONUT ROAST POTATOES, AUBERGINE, LIME (GF/DF)

- ★ MUSHROOM, CHESTNUT & CELERIAC CREAMY PIE,
PEPPERCORN SAUCE, SEASONAL VEGETABLES

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- ★ CHRISTMAS PUDDING, BRANDY SAUCE (GF/VGN O)

- ★ CLASSIC BANOFFEE PIE, TOFFEE SAUCE

- ★ VANILLA PANNA COTTA, MULLED FRUIT, TOASTED ALMONDS (GF)

- ★ BAKEWELL TART, CUSTARD

2 COURSE - £30

3 COURSE - £38

CRACKERS AND FESTIVE CHEER INCLUDED

VEGAN OPTION AVAILABLE ON REQUEST

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

GF= GLUTEN FREE / V = VEGE / DF = DAIRY FREE / VGN = VEGAN / O=OPTION