



**CHRISTMAS
DINNER**

BAR SOBA



12 PM - 9 PM DAILY

INCLUDES A GLASS OF PROSECCO OR
A BOTTLE OF BEER ON ARRIVAL



STARTERS

HOISIN DUCK GYOZA

With a plum dipping sauce.

PULLED TURKEY AND CRANBERRY SPRING ROLLS

A festive twist on our
pan-Asian favourite

HOISIN SHREDDED DUCK SPRING ROLLS (VG)

PANKO PRAWNS

Prawns in a crispy panko crumb
with a sweet chilli dipping sauce,
served with **SOBA** noodle salad.

SALT AND PEPPER SQUID

Salt, chilli and garlic squid with
peppers and onions, served with
SOBA noodle salad.

KOREAN CAULIFLOWER BITES (VG)

Crispy Korean bites in a fiery
sticky sauce, served with **SOBA**
noodle salad.

MAINS

ALONGSIDE YOUR MAINS, ALL TABLES RECEIVE A SELECTION OF FESTIVE SIDES

SALT AND PEPPER PANKO SPROUTS | STICKY GLAZED

PIGS IN BLANKETS | GOCHUJANG CAULIFLOWER CHEESE

TERIYAKI GLAZED BEEF RIB

With salt and pepper roast potatoes
and Chinese greens, served with 5
spice gravy

ORANGE AND SOY BELLY PORK

With salt and pepper roast potatoes
and Chinese greens, served with 5
spice gravy.

BANANA LEAF GRILLED HADDOCK

Haddock wrapped in banana leaf
with fresh garlic, ginger and
lemongrass. Served with fluffy,
jasmine rice.

YAKISOBA

Chicken and prawn with stir fried
noodles and crispy vegetables.

HOISIN GLAZED BEEF BURGER

Hoisin glazed beef burger with
cheese, Chinese leaf, Asian slaw
and gochujang mayo. Served with
Salt and pepper fries or roast
potatoes.

GLAZED MUSHROOM BURGER (VG)

Glazed mushroom burger with carrot
ribbons, chinese leaf and gochujang
mayo. Served with salt and pepper
fries or roast potatoes.

THAI RED CURRY

Chilli and coconut Thai red curry,
served on Chinese greens with
jasmine rice.

CHICKEN

CAULIFLOWER (VG)

ALLERGY NOTICE

FOR ADDITIONAL INFORMATION REGARDING ALLERGENS, PLEASE SPEAK TO A MEMBER OF OUR TEAM.

V = VEGETARIAN VG = VEGAN PLEASE ASK YOUR SERVER FOR THE ALLERGEN MATRIX IF YOU HAVE ANY ALLERGENS.

