Christmas Dining

A FESTIVE PLATTER TO SHARE

Sticky Asian Fried Chicken
With soy, chilli and ginger glaze, sesame seeds, pickled chilli and coriander cress. GF

Norfolk Smoked Salmon Rillette
With whipped cream cheese and fresh herbs, a pickled cucumber and dill salad served with malt rye bread.

Pigs in Blankets
Cumberland sausage wrapped in smoked streaky bacon, with honey mustard glaze and crispy shallots. GF

Forest Mushroom Arancini
With black pepper aioli, Gran Levanto and crispy sage. GF* V

Charred Sweet Red Peppers
Filled with whipped feta, served with preserved lemon vinaigrette, mizuna and toasted pumpkin seed dukkah. V

Panko Crumbed Butterflied Prawns
Served with chilli jam.

MAINS

Mustard Glazed Slow Roasted Pork Belly
With roasted garlic mash, mulled wine-braised red cabbage, red wine jus, and a watercress and pickled apple salad.

Maple Glazed Butternut Squash Wellington
With celeriac purée, potato gratin, braised red cabbage and vegetable jus. VG GF

The Cosy Christmas Pie
Filled with roast turkey and smoked ham hock, served with roasted garlic mash, maple and rosemary-roasted carrots and parsnips, spiced red cabbage, a pig in blanket and red wine gravy.

20P FROM EVERY FESTIVE PIE SOLD WILL BE DONATED TO OUR CHARITY PARTNER, MAGIC BREAKFAST.

Herb Crusted Fillet of Salmon
With basil and Gran Levanto velouté, potato gratin, wilted spinach, piquillo peppers, sun-dried tomatoes, watercress and olive oil.

DESSERTS

Christmas Pudding
With warm brandy custard and fresh mint. V

Tiramisu
Espresso and Marsala-soaked sponge layered with whipped mascarpone cream, finished with cocoa and chocolate mocha beans. V

Brûléed Miso Caramel Custard Tart
With vanilla pod ice cream and shortbread crumb. V

Belgian Chocolate Mousse
Made with Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. V GF

Cheese Board
Dorset mature Cheddar, French Camembert, cranberry and oat crackers, grapes and fig and honey chutney. V

We're proud to partner with Magic Breakfast (Registered Charity No. 1102510), who help ensure no child is too hungry to learn by providing nutritious breakfasts in schools across the UK, so children can start the day fuelled, settled and ready to learn. Full T&Cs available on our website: cosyclub.co.uk

*Nut-free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.
V vegetarian, VG vegan, GF gluten-free, GF* contains certified gluten-free oats, GFO gluten-free option available, VGO vegan option available.
Please scan QR code for our full allergen statement, nutrition and dish information. A discretionary 10% service charge will be added to your bill, all of which goes to our team.

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