

Leafi

Christmas Menu

2 course £35 | 3 course £39

Add a glass of prosecco on arrival £5

STARTER

Smoked salmon, beetroot & horseradish salad, pea-shoots and edible flowers (GF)

Prawn cocktail with mango, avocado, lime & chili dressing (GF DF)

Woodlands wild mushroom, parmesan & thyme tart, pea-shoots, wild rocket & seasonal petals (V)

Plant based sweet potato & thyme soup, organic rye bread (VG)

MAIN

Roast beef sirloin, roast potatoes, ginger & honey carrots, sprouts, red wine & rosemary gravy

Poached salmon fillet tomato-chili salsa, roast potatoes, ginger & honey carrots, sprouts (GF DF)

Zaatar roast butternut squash, quinoa, roast tomatoes, char grilled courgette, artichoke & tahini dressing, pomegranate seeds (GF VG DF)

DESSERT

Bitter chocolate truffle torte, raspberries, crème fraiche (GF)

Christmas pudding (VG)

Tiramisu

10% service will be added to the final bill

All freshly made in our kitchen. If you have any food allergies or intolerances, let us know so we can help you choose.

Book before
October 3rd
and receive a free glass
of Prosecco on arrival

