



Krater
CHRISTMAS PARTY

CHRISTMAS MENU

STARTERS

Curried leek & potato soup, mango chutney, flatbread (VG, GFO)

Ardennes pork pâté, tomato chutney, toast (GFO)

Smoked trout fillet, horseradish crème fraîche, toast (GFO)

MAINS

Honey and mustard glazed roast ham, redcurrant jus (GF)

Slow braised beef cheek with red wine and rosemary gravy (GF)

Puy lentil & wild mushroom loaf, red wine and rosemary gravy, with roasted new potatoes (VG, GF)

Oven roasted salmon fillet with a creamy lemon sauce

All served with potato dauphinoise & braised red cabbage (mushroom & lentil loaf served with roasted new potatoes)

DESSERTS

New York baked cheesecake with berry coulis (V)

Churros with nutella dip (V, N)

Fruit salad, lemongrass syrup, mango sorbet (VG, GF)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AND THEY WILL BE HAPPY TO ASSIST IN ANY WAY THEY CAN. DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

V = VEGETARIAN

N = CONTAINS NUTS

GF = NO GLUTEN INGREDIENTS

GFO = NON GLUTEN OPTION AVAILABLE

VG = VEGAN

For more visit konomia.co.uk or call us on 01273 647100