

2 COURSES

£34 per person

3 COURSES

£44 per person

it's NEIGHBOURHOOD CHRISTMAS time

Allergens and Intolerances: All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. We use ingredients containing Gluten (Wheat, Barley, Oats) Eggs, Milk, Soy, Celery, Sulphites, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame. Please note that not all ingredients are listed in our menu descriptions. Due to the possible risk of cross contamination, we are unable to guarantee the absence of traces of allergens. If you have particular dietary requirements or intolerances to allergens, we ask that you speak to a member of our team before ordering. Whilst we take every care to remove them, Fish & Shellfish may contain small bones or pieces of shell. All weights stated are approximate, pre-cooked quantities. We have Chicken & Steaks from Halal certified suppliers available on request. We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of a dish. Full information on menu allergens is available at www.neighbourhoodrestaurant.co.uk/allergens-guide
A discretionary service charge will be added to all tables. (v) vegetarian (vg) vegan

STARTERS

Chicken Skewers

Sweet soy and sesame dressing

Crispy Duck Salad

Cashew, watermelon, hoisin dressing

Smoked Salmon & Caviar Sushi Roll

Cream cheese, keta caviar, saffron lemon mayonnaise, pickled cucumber, watercress

Shrimp Tempura

Soy, yuzu, coriander

Panko Smoked Tofu

Coriander & lime vegan mayonnaise, soy sesame dressing (vg)

Mains

Stuffed Turkey Ballotine

Pigs in blankets, roast potatoes, red wine jus

Teriyaki Salmon

Wasabi arugula salad

Yuzu Lemon Chicken

Rocket salad, toasted almonds, parsley

250g Chargrilled Ribeye

28-day grass fed & hand cut British beef + £7.00 supplement

Miso & Harissa Roasted Vegetables

Aubergine, courgette, soy herb yoghurt, pomegranate, pine nuts (vg)

Fries, broccolini, Brussels sprouts and Chantenay carrots for the table

DESSERTS

Chocolate & Hazelnut Bombe

Belgian milk chocolate & toasted hazelnut bombe, golden salted caramel

Flambéed Christmas Pudding

Crème Anglaise, berry compote

Caramel Banana Cake

Orange butterscotch, vegan salted caramel ice cream (vg)

Ice Cream

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet
Served with a brandy snap (v)