

## **STARTERS**

BEETROOT INFUSED SMOKED SALMON (GFO)

Fennel & chicory salad, rye toast, served with dill crème fraiche

£ 9.95

HONEY MUSTARD HAM HOCK TERRINE (GFO)

With pickled carrot, sauerkraut, pickles and rye toast

£8.95

SPICED CAULIFLOWER SOUP (GFO) (VG)

With toasted pine nuts and warm bread £8.50

# **DESSERTS**

## SALTED CARAMEL PROFITEROLES (V)

Filled with brandy creme chantilly,dark chocolate sauce, dusted with icing sugar, and garnished with raspberries and mint

£8.50

CLEMENTINE & PROSECCO TORTE (GF) (VG)

Ginger crumb base with a layer of prosecco and clementine cream filling, finished with a marble glaze

£8.50

TRADITIONAL MOHNSTRUDEL (V)

Classic German poppy seed strudel served with brandy crème Chantilly £7.95

# KAPITAL



SCAN THE QR CODE FOR THE ALLERGEN MENU

(VG) = Vegan (VGO) = Vegan option available

(GF) = Gluten free (GFO) = Gluten free option available

## MAINS

TRADITIONAL CHRISTMAS TURKEY (GFO) or BUTTERNUT SQUASH, KALE & APRICOT ROAST (VG)

With all the trimmings: honey-roasted parsnips, glazed carrots, braised red cabbage, rosemary & garlic roasted potatoes, sage & onion stuffing, mini brat in blanket, and lashings of cranberry gravy

£19.50

## THE CHRISTMAS BRAT IN BLANKETS (GFO) (VO)

XXL Bratwurst wrapped in streaky bacon, in a soft brioche roll with melted brie, honey mustard sauce, and crispy onions. Served with sauerkraut, pickles, skin-on fries and a pot of cranberry sauce for dipping

£16.50

#### FESTIVE TAGINE (GFO) (VG)

Roasted courgette, aubergine, yellow peppers, tomatoes, olives, onions, garlic, and basil in a rich tomato sauce. Topped with crumbled vegan feta and baked. Served with toasted bread



