

CHRISTMAS MENU

Allergen Information



PRANA
RESTAURANT

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CHRISTMAS

MENU

AVAILABLE
BETWEEN

1st Nov
31st Dec

2 COURSE £32.50
3 COURSE £38.50

STARTERS

MIXED ARANCINI * *

Crispy Italian rice balls filled with cheese, vegetables, meat, served with smooth Peperonata. & truffle glaze.

CHICKEN LIVER PATE

Rich pâté made with chicken liver & butter. Served with red onions, grated boiled eggs, ciabatta, beetroot, and apricot gel. Smooth and savoury!

HAM HOCK TERRINE

Savory ham hock terrine served with pickled onions, beetroot, and apple sauce. Hearty and flavourful!

MAIN COURSE

ROSTED TURKEYS

Succulent turkey served with roasted potatoes, parsnips, carrots, braised savoy cabbage, cranberry sauce, stuffing and rich gravy. A festive classic!

ROAST BEEF

Tender roast beef served with roasted potatoes, parsnips, carrots, braised savoy cabbage, horseradish sauce, and rich gravy. A classic Sunday feast!

PORCHETTA

Tender pork belly stuffed with herbs and breadcrumbs, served with roasted potatoes, parsnips, carrots, braised savoy cabbage, apple sauce, and gravy. Flavorful and comforting!

BUTTERNUT SQUASH WELLINGTON

Savoury butternut squash, lentils, and mushrooms wrapped in flaky pastry, served with roasted potatoes, parsnips, carrots, braised savoy cabbage, and vegetarian gravy. Hearty and delicious!

DESSERT

TIRAMISU

Classic coffee-flavored dessert layered with mascarpone and cocoa. Indulgently creamy!

POACHED PEAR *

Spiced poached pear served with home made whipped cream. Light and luscious!

VEGAN CHOCOLATE CAKE

Decadent chocolate layers served with a berry coulis. A chocolate lover's dream!



 HALAL

 VEGETARIAN

 VEGAN

* AVAILABLE UPON REQUEST