

**S O S** CHRISTMAS LUNCH  
THURSDAY 15th DECEMBER

w e l c o m e drinks

**[The Festive 75 - gin/cranberry/lemon/thyme/sparkling wine]**  
**[Tropical Fruit Punch - Pineapple, pomegranate, orange and mango]**

TO / SHARE:

sourdough \* rocket pesto \* whipped goats cheese kalamata  
olives, preserved lemon, chilli, thyme  
spiced yellow tuna pie \* earl grey tea cured salmon \* bbq shrimp lemon chilli

SOUP:

potato, leek, miso with crispy spring onions

MAIN / COURSE:

oven roasted organic chicken thigh, onion, chestnut with bacon, stuffing  
bon bon, griddled parsnip and finished with a soy garlic jus

OR

roasted chicken sauce

pan roasted bass, fermented leeks, brioche rosemary crumb, celeriac and a

OR

bbq beetroot with roasted peppers , salsa verde and Greek feta cheese [v]

DESSERT:

toasted christmas spiced fruit cake, berry gel, vanilla bean  
ice cream, cacao nib tuille and chocolate earth

OR

treehouse 'sundae' ice cream, brownie, clotted cream fudge, valrhona

DRINK:

Echeverria Sauvignon Blanc 950 Thai Baht  
Echeverria Cabernet Sauvignon 950 Thai Baht  
Tanqueray #10 Citrus Gimlet [almond, lemongrass, mint] 250 Thai Baht  
Tanqueray #10 Citrus Fizz [marmalade, orange, lemon] 250 Thai Baht

OPEN BAR 1400 Thai Baht

Beer, House Wine, Sangria, Prosecco, Juice, Soft Drinks

[Singha, Red, white, rose wine, Sparkling, Watermelon, Orange, coke, coke light, sprite, ginger ale]