



SYON CHRISTMAS MENU

3 Courses — £59.95

SYON PARK · BRENTFORD



CHRISTMAS MENU 2026

STARTERS

Tom Yum Nam Khon VEG

A warming winter bowl — creamy Thai hot and sour soup with wild mushrooms and coconut milk.

SOYA · SHELLFISH

Yuzu Chicken Yakitori

Chargrilled chicken skewers lacquered in glossy yuzu tare, Japanese seasoning and spring onion.

SOYA · GLUTEN

Prawn Tempura

King prawns in a snow-light golden tempura, with a spicy mayo for dipping.

SOYA · GLUTEN · DAIRY · EGG · SHELLFISH

Trio of Mini Sliders

Beef and cheddar with dynamite sauce, crispy chicken with spicy mayo, grilled halloumi with sweet chilli, in soft brioche.

SOYA · GLUTEN · DAIRY · EGG · YEAST

MAIN DISHES

Pan-Seared Salmon

Alaskan salmon seared to a crisp golden skin, glazed in yuzu butter teriyaki. Roasted Brussels sprouts, baby carrots and honey-glazed parsnips.

SOYA · DAIRY · GLUTEN · SESAME

Slow-Cooked Lamb Shank

Slow-braised through the day in a rich gravy of warming winter spice until it falls from the bone. Buttery mash, winter roots and crusty garlic bread.

SOYA · DAIRY · MUSTARD · SESAME

Roasted Baby Chicken

The festive roast, our way — baby chicken in lemongrass, turmeric and coconut, basted in kaffir lime herb butter. Crispy roast potatoes, honey-glazed carrots and sage.

DAIRY

Vegetable Yakisoba VEG

A festive medley of winter vegetables and yakisoba noodles, caramelised in the wok, with spring onion and chilli sesame.

CELERY · SOYA · EGG

DESSERT

Pistachio Dulce de Leche

Velvet pistachio cream layered through golden dulce de leche, scattered with toasted pistachio.

NUTS · DAIRY · EGG · GLUTEN

Biscoff Cheesecake

Vanilla cheesecake on a cinnamon-spiced Biscoff base, crowned with caramelised biscuit crumb.

GLUTEN · DAIRY · EGG · SOYA

Sticky Toffee Pudding

Warm spiced date sponge drenched in glossy toffee sauce, vanilla ice cream melting into the heat.

GLUTEN · DAIRY · EGG

Fruit Platter VEG

A jewelled platter of winter berries and the season's freshest fruit — a bright, cooling finish.

All dishes are fully halal. Allergens are listed with each dish — please speak to your server before ordering if you have an allergy or intolerance, as traces cannot be guaranteed. A discretionary service charge applies.