# Festive Menu 1 £65 per person

### Bread and Tapenade

Traditional roasted and blended mixed vegetables

### Charcuterie Platter

Selection of cured meat served with bread and tapenade

### Deep-fried Calamari

Crunchy baby squid with salt and peppers served with wasabi and chili mayo

## Greek Aubergine salad

Served with Greek yoghurt, feta and pomegranate

#### Chicken liver Terrine

Chicken liver terrine served with brioche toast and mandarin jelly



### Moroccan Seabass

Charcoal marinated with Moroccan spices, mint and lemon sauce served with roasted potatoes and cherry tomatoes

or

Asian Baby Chicken Yuzu-Kosho Charcoaled frilled spatchcock chicken marinated with yuzu zest and garlic

or

### Raviolo Ricotta and Spinach

Fresh egg ravioli pasta filled with ricotta and spinach served with tomato sauce



### Traditional Christmas Italian panettone<sup>v</sup>

Served with warm zabaione cream

Classic **Tiramisu** 

Coffee-flavoured Italian dessert

# Asian Festive Menu 2 £85 per person

Includes two signature cocktails or two glasses of Sommelier's choice of wine

#### **Rock Shrimp Tacos**

Crunchy blue taco shell filled with tempura deep-fried rock shrimp, chili mayo

### Edamame

Served with rock salt

#### Deep-fried Calamari

Crunchy baby squid with salt and peppers served with wasabi and chili mayo

### King Crab California Rolls

King crab meat, avocado and yuzu tobiko

## Salmon and Avocado<sup>v</sup>

Salmon and avocado maki

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### Mix Yakitori

Lamb and chicken yakitori served with Bok choy and ginger

or

### Mock **Duck**

Gluten-based soy braised, served with mayo-tuna sauce, anchovies and capers

or

Mushroom Hot Pot

Asian wild rice and mushroom soup



## Japanese Matcha crêpe cake

Matcha crêpe cake filled with a light Chantilly cream

## Mediterranean Festive Menu 3 £85 per person

Includes two signature cocktails or two glasses of Sommelier's choice of wine

### Padron Peppers<sup>v</sup>

Deep-fried Spanish padron peppers served with rock salt

## Aubergine roll<sup>v</sup>

Roasted aubergine stuffed with smoked scarmorza cheese

### Beef Tartare

Diced beef fillet tartare served with orange flower and Spanish anchovies

#### Camembert Bites<sup>v</sup>

Homemade breaded and deep-fried camembert served with cranberry sauce

# Truffe Arancini Bites v

Traditional truffle arancini bites served with truffle mayo

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## Ossobuco alla Milanese with saffron risotto

Veal shanks braised with vegetables, white wine and broth traditionally served with saffron risotto

or

### Asian Baby Chicken Yuzu-Kosho

Charcoaled frilled spatchcock chicken marinated with yuzu zest and garlic

or

Mushroom **Hot Pot** Asian wild rice and mushroom soup



A taste of traditional **Christmas Italian panettone** Served with zabaione cream

# Festive Menu 4 £135 per person

Includes two signature cocktails or two glasses of Sommelier's choice of wine

#### Padron Peppers<sup>v</sup>

Deep-fried Spanish padron peppers served with rock salt

Vegan **Gyoza**<sup>v</sup> Edamame and tofu filled gyoza

Beef and Quail Eggs Gurkan

Beef fillet, quail eggs, sushi rice, nori

Sashimi 5-way Served with wasabi and gari

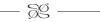
## Pink Prawns **Carpaccio** Thin sliced pink prawns, caviar and line served with shiso mayo

### Tuna Tataki

Gently-seared tuna with gorgonzola, pear and walnut

### Truffle **Pizza**<sup>v</sup>

Truffle, mascarpone, mozzarella and black truffle



#### Lobster Risotto

Risotto with half lobster parmesan cheese and butter Vegetarian & Vegan alternative upon request

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Pan-fried Seabass fillet

Served with pistachio sorbet

or

Sirloin Tagliata

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Orange and Meringue Pie<sup>v</sup> Served with pistachio sorbet

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