

**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<sup>v</sup>

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



### 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<sup>v</sup>

Traditional truffle arancini bites served with truffle mayo



### 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*



**Pan-fried Seabass fillet**

Served with pistachio sorbet

or

**Sirloin Tagliata**



**Orange and Meringue Pie<sup>v</sup>**

Served with pistachio sorbet

**Marron Glacé<sup>v</sup>**