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^v

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^v

Salmon and avocado maki

– SI -----

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^v

Deep-fried Spanish padron peppers served with rock salt

Aubergine roll^v

Roasted aubergine stuffed with smoked scarmorza cheese

Beef Tartare

Diced beef fillet tartare served with orange flower and Spanish anchovies

Camembert Bites^v

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^v

Deep-fried Spanish padron peppers served with rock salt

Vegan **Gyoza**^v 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

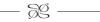
Pink Prawns **Carpaccio** Thin sliced pink prawns, caviar and line served with shiso mayo

Tuna Tataki

Gently-seared tuna with gorgonzola, pear and walnut

Truffle **Pizza**^v

Truffle, mascarpone, mozzarella and black truffle



Lobster Risotto

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

— SI —

Pan-fried Seabass fillet

Served with pistachio sorbet

or

Sirloin Tagliata

- 3g ------

Orange and Meringue Pie^v Served with pistachio sorbet

Marron Glacé v