- FESTIVE BESPOKE DINING MENU -

£80 per guest

Served with a glass of Moët & Chandon Brut Impérial NV or an Ume Bellini

Allergen & Dietary

Lemon Butter and Shichimi Edamame
Tender edamame, lemon butter,
shichimi sea salt

Salmon Tiradito
Shiso dressing, sesame oil, toasted seeds

Seared Beef Tataki
Black truffle ponzu

Crispy Chestnut Mushrooms
Golden chestnut mushrooms,
black pepper, fresh ginger

Paprika-Dusted Calamari
Green chilli, lime, cayenne chilli mayonnaise

Miso-Glazed Cod
Ginger, yuzu and chilli dressing

Roasted Baby Chicken
Lemon and miso butter

Spiced Peruvian Fried Rice
Peruvian-style fried rice,
aromatic spices, fresh herbs

- DESSERTS -

Apple Tarte Tatin
Caramelised apple tarte tatin, cinnamon ice cream,
vanilla streusel, crisp vanilla wafers

Christmas Pudding
Christmas pudding with brandy sauce