Festive Bespoke Dining Experience

£85 per guest

Served with a glass of Moët & Chandon Brut Impérial NV or a Spiced Spritz

Lotus Crisps

Addictive by nature, served with truffle lime mayonnaise (409 kcal)

Seared Beef Gvoza Taco

Served with truffle chilli dressing (492 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing (94 kcal)

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi mayonnaise (573 kcal)

Rigatoni Alla Vodka

A creamy and indulgent San Marzano sauce with vodka, 'Nduja, mascarpone, Parmesan and burrata (683 kcal)

Lemon Sole

Pan-fried fillets of lemon sole with Moët & Chandon crème, shallots, caviar and jalapeño oil (821 kcal)

Aged Ribeve

Fired ribeye steak with Gorgonzola Dolce crème (607 k cal)

Seasonal Vegetables Fried Rice (444 kcal)

Kurīmu

Denert

Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)

Christmas pudding

Brandy sauce (405 kcal)



Festive Bespoke Vegetarian Dining Experience

£65 per guest

Served with a glass of Moët & Chandon Brut Impérial NV or a Spiced Spritz

Lotus Crisps

Addictive by nature, served with truffle lime mayonnaise (409 kcal)

Seasonal Garden Vegetables Gyoza Taco

Gyoza taco topped with a spicy lime avocado salsa (78 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing (113 kcal)

Rigatoni Alla Vodka

A creamy and indulgent San Marzano sauce with vodka, Mascarpone, Italian hard cheese and burrata (578 kcal)

Glazed Aubergine

Roasted crispy aubergines with goma glaze (222 kcal)

Black Pepper 'Chicken'

Crispy vegetarian chicken with a black pepper crust (791 kcal)

Christmas pudding

Denert

Brandy sauce (405 kcal)

