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BÖKAN


UK SOURCED / EUROPEAN DINING

CHRISTMAS & NEW YEAR'S EVE
2025





ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY DUE TO THE SEASONALITY OF THE INGREDIENTS.



Celebrate the festive season at Bōkan whilst enjoying sky high views of London. Christmas at Bōkan is the most wonderful time of the year; a time for gathering with family, friends and colleagues to celebrate the festive season. We have a full and exciting programme to suit everyone, so why not celebrate with us and book your festive event.



DECEMBER MENU

2 COURSES £55

3 COURSES £65

TASTING EXPERIENCE £79

Excluding 24th, 25th & 31st December





DECEMBER MENU



STARTERS

Pumpkin Soup with Goat Cheese Croissant & Sage

Organic Egg, Winter Truffle

Grilled Octopus, Avocado Brioche, Crème Fraîche
& Baerii Caviar (supplement £15)

Lentil Salad with Smoked Duck Breast

Root Vegetables & Foie Gras Ragout Ravioli

MAINS

Winter Truffle Tagliatelle with Chestnut
Wild Mushrooms (supplement £15)

Alaska Butterfish Grilled in Josper, Yuzu & Daikon
Purée with Burnt Pepper Sauce

Scottish Salmon, Yuzu & Wasabi Dressing,
Cauliflower, Turnips & Bok Choi

Duck Breast, Croquette, Creamy Braised Cabbage
with Pear & Walnuts

Panned Ox Cheek, Red Wine Sauce, Baby Carrots,
Brussel Sprouts & Onion



SIDES

Grilled Sweet Heart Cabbage £7.50 Homemade Chips with Homemade Ketchup £9.00

Roasted Pumpkin £8.50 Mashed Potato £8.00 Truffle Mash Potato £9.00



DESSERTS

Bûche de Noël, Quince & Cinnamon Marmalade

Amalfi Lemon Baked Alaska

Chocolate and Coffee Cake with Hazelnut Ice Cream

Selection of Cheese with Pressed Fig & Almond

Selection of Homemade Ice Creams & Sorbets

ALL PRICES ARE IN POUNDS STERLING AND INCLUSIVE OF VAT AT THE CURRENT RATE. A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. MEAT WEIGHTS ARE APPROXIMATE UNCOOKED WEIGHTS. (V) SUITABLE FOR VEGETARIANS. FISH DISHES MAY CONTAIN BONES AND ALL OF OUR GAME ARE WILD AND MAY CONTAIN SHOT. PLEASE SPEAK TO OUR STAFF IF YOU SUFFER FROM AN ALLERGY OR INTOLERANCE OR WOULD LIKE MORE INFORMATION ON DISH INGREDIENTS AND ALLERGENS.



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CHRISTMAS EVE
DINNER

6 COURSES £99

7.30pm Seating

CHRISTMAS EVE DINNER

Amuse Bouche



Pumpkin Soup with Goat Cheese Croissant & Sage



Hand-dived Scallop, Carrot, Parsnip & Mango



Hunter's Capon, Truffle & Wild Mushrooms



Pear & Apple Sorbet with Sangria



Sugar Dome, Quince, Chestnut & Bailey's

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CHRISTMAS DAY

MAIN £32

DESSERT £15

Bōkan 38 Only





CHRISTMAS DAY



MAIN

Roast Turkey, Chestnuts & Berries, Roasted Potatoes
& Yorkshire Pudding served with Gravy



DESSERT

Sugar Dome, Quince, Chestnut & Bailey's

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CHAMPAGNE
TAITTINGER

Prelude

BRUT

GRANDS CRUS



NEW YEAR'S EVE MENU

First Seating 6-8pm

5 COURSES + 1 GLASS OF CHAMPAGNE **£130 PP**

Second Seating 8.30pm-2am

6 COURSES + 1 GLASS OF CHAMPAGNE **£240 PP**

Table Reservation in Bōkan 37

NEW YEAR'S EVE

FIRST SEATING

Pumpkin Soup with Goat Cheese Croissant & Sage



Wild Mushrooms & Truffle Tortellini



Hand-Dived Scallop, Carrot, Parsnip & Mango



Beef Fillet, Green Peppercorn Sauce, Jerusalem
Artichoke, Beetroot Terrine & Pickled Cranberries



Pistachio Mille-Feuille, Tonka & Yuzu Sorbet

SECOND SEATING

Pumpkin Soup with Goat Cheese Croissant & Sage



Wild Mushrooms & Truffle Tortellini



Hand-Dived Scallop, Carrot, Parsnip & Mango



Lobster served with Fondant Potatoes,
Fennel & Bisque



Beef Fillet, Green Peppercorn Sauce, Jerusalem
Artichoke, Beetroot Terrine & Pickled Cranberries



Pistachio Mille-Feuille, Tonka & Yuzu Sorbet

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**NEW YEAR'S EVE PREMIUM
PACKAGE AT BŌKAN 38 BAR**

Window Table Guaranteed from 8.30pm

**1 BOTTLE OF TAITTINGER
PRELUDE PER PERSON £370 PP**

Including Access to Bōkan 39 - Reserved VIP Area

The Party until 2am

NEW YEAR'S EVE

PREMIUM PACKAGE

2 Oysters



15g Sturia Caviar



2 Hand-Dived Scallops



½ Lobster



Ribeye Steak with Black Truffle Potato Fingers
& Béarnaise Sauce



Pistachio Mille-Feuille, Tonka & Yuzu Sorbet

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**NEW YEAR'S EVE THE PARTY
PACKAGE AT BÖKAN 39***

Ticket Entrance with Access to Bökän 39 Bar & Terrace from 8pm until 2am

NON-RESIDENT PACKAGE £90
INCLUDING 1 DRINK FROM OUR SELECTION

RESIDENT PACKAGE £45
INCLUDING 1 DRINK FROM OUR SELECTION

* PLEASE NOTE THAT THIS IS NOT A TABLE RESERVATION, ONLY THE ENTRY TO BÖKAN 39. TABLE RESERVATIONS ARE NOT AVAILABLE WITH THE PARTY PACKAGE.



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❖ TERMS & CONDITIONS ❖



- December menu valid 01.12.25 – 31.12.25 excluding 24th, 25th and 31st December
 - To book with us, please visit our website on <http://bokanlondon.co.uk>
 - For bookings over 8 people please contact our events team on events@bokanlondon.co.uk
 - Please note, we require pre-payments for all festive bookings at least 14 days prior to the event
 - Vegetarian menu is available on request
- Our menu may change slightly due to seasonality and availability of products
- Cancellation – Full refund 14 days prior to the event, less than 14 days prior non-refundable



Dress code – Dress to Impress (no trainers allowed)

Bōkan regret that entry will not be allowed to those wearing flip flops, crocs or trainers, and the team reserves the right to deny entrance should a guest's attire and overall presentation not adhere to our dress code.

ALL PRICES ARE IN POUNDS STERLING AND INCLUSIVE OF VAT AT THE CURRENT RATE. A DISCRETIONARY 12% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. MEAT WEIGHTS ARE APPROXIMATE UNCOOKED WEIGHTS. (V) SUITABLE FOR VEGETARIANS. FISH DISHES MAY CONTAIN BONES AND ALL OF OUR GAME ARE WILD AND MAY CONTAIN SHOT. PLEASE SPEAK TO OUR STAFF IF YOU SUFFER FROM AN ALLERGY OR INTOLERANCE OR WOULD LIKE MORE INFORMATION ON DISH INGREDIENTS AND ALLERGENS.



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