

YOPO

EVENTS

£75 | 3 Course Set Menu

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Padron Peppers & Chilli Salt (V)

STARTER

Choose from

Yellowtail, Avocado, Caper, Soy & Shallots
Burrata, Sikil Pak & Grilled Green Beans (V)
Roasted Beetroots, Hazelnuts & Radicchio (Ve)

MAIN

Choose from

Corn-Fed Chicken Breast, Parmesan, Mushrooms & Chicory
Smoked Ricotta Ravioli, Pumpkin & Truffle
Roast Cornish Pollock, Artichokes & Hen of the Woods Mushrooms

SIDE

Roast Potatoes, Rosemary & Red Onion (Ve)
Green Salad, Herbs, Lime & Olive Oil (Ve)

DESSERT

Choose from

Vanilla Cheesecake Tart, Grapefruit & Pistachio
Smoked Dark Chocolate Mousse, Mango & Chilli

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

YOPO

EVENTS

£75 | 3 Course Set Menu
Vegetarian/Vegan On Request

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Padron Peppers & Chilli Salt (V)

STARTER

Choose from

Roasted Beetroots, Hazelnuts & Radicchio (Ve)
Burrata, Sikil Pak & Grilled Green Beans (V)

MAIN

Choose from

Smoked Ricotta Ravioli, Pumpkin & Truffle
Grilled Courgettes, Polenta & Pistachio Mole (Ve)

SIDE

Roast Potatoes, Rosemary & Red Onion (Ve)
Green Salad, Herbs, Lime & Olive Oil (Ve)

DESSERT

Smoked Dark Chocolate Mousse, Mango & Chilli

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EVENTS

£80 | Sharing Menu

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Guacamole & Tomato Chipotle Salsa with Corn Chips (V)
Chorizo Ibérico, Guindillas & Almonds
Olives, Fennel & Chilli (Ve)

STARTERS

Yellowtail, Plantain & Ají Tiradito
Burrata, Sikil Pak & Grilled Green Beans (V)
Roasted Beetroots, Hazelnuts & Radicchio (Ve)

MAINS

Dry-Aged Beef Sirloin, Chimichurri & Spring Onion

SIDES

Green Salad, Herbs, Lime & Olive Oil (Ve)
Roast Potatoes, Rosemary & Red Onion (Ve)

DESSERT

Smoked Dark Chocolate Mousse, Mango & Chilli

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YOPO

EVENTS

£75 | Sharing Menu
Vegetarian/Vegan On Request

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Guacamole & Tomato Chipotle Salsa with Corn Chips (V)
Olives, Fennel & Chilli (Ve)
Padron Peppers & Chilli Salt (Ve)

STARTERS

Roasted Beetroots, Hazelnuts & Radicchio (Ve)
Burrata, Sikil Pak & Grilled Green Beans (V)

MAINS

Smoked Ricotta Ravioli, Pumpkin & Truffle
Grilled Courgettes, Polenta & Pistachio Mole (Ve)

SIDES

Green Salad, Herbs, Lime & Olive Oil (Ve)
Roast Potatoes, Rosemary & Red Onion (Ve)

DESSERT

Smoked Dark Chocolate Mousse, Mango & Chilli

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
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