



YOPO

ZAYTOUN

FESTIVE MENU | £85 per person

APPETISERS FOR THE TABLE

Flat bread, focaccia, olive oil, za'atar

Mixed olives, Manayi olive oil

Mixed platter (silky hummus, smoky baba ghanoush, cool tzatsiki, warm grilled flat-bread)

STARTERS

Poached salmon, crispy oyster, oyster mayonnaise, cucumber chutney

Burrata, burnt leeks, hazelnuts, lemon sauce, black truffle

Beetroot carpaccio, candied walnuts, vegan ricotta

MAINS

Bronze turkey ballotine, carrot purée, baby carrot, granola, turkey jus gras

Spiced venison, beetroot and port purée, yellow beetroot fondant, Sichuan venison jus

Wild mushroom Wellington, glazed parsnips, ponzu jus



SIDES

Beef fat roast potatoes

Charred green beans, ladolemono

Bitter leaf salad

DESSERTS

Coffee and hazelnut crumble

Pistachio winter mille-feuille cube, citrus, vanilla

Spiced compressed pineapple, herb sorbet

Festive Menu – Items are subject to change. 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.