

YOPO

CHRISTMAS DAY MENU

£80

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Butter, Olive Oil (V)
Mixed Olives (Ve,Gf)

STARTERS

Choose from

Beef Carpaccio, Bone Marrow, Cured Egg Yolk, Pecorino, Melba Toast
Yellowtail, Tiradito Sauce, Herb Crema, Plantain (Gf)
Burrata, Leeks, Hazelnut Dressing (V,Gf)

MAINS

Choose from

Venison, Jus, Parsnip Puree, Kale (Gf)
Pumpkin Risotto, Wild Mushrooms, Winter Truffle (Gf)
Fish (Catch of the Day), Leeks, Chicken Jus (Gf)
Bronze Turkey, Gravy, Traditional Garnish (Gf)

DESSERT

Choose from

Dulce de Leche Opera, Baileys Ice Cream (V)
Raspberry Granita, Mojito Sorbet (Ve,Gf)
Chocolate Mousse, Mango Sorbet (V)

FESTIVE COCKTAIL SPECIAL | ‘ Winter Solstice ’

Grey Goose Vodka, Pineapple, Pumpkin Spice

*Vegetarian (V) / Vegan (Ve) / Dairy Free (Df) / Gluten Free (Gf). 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.*

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FESTIVE CANAPÉS

VEGETARIAN / VEGAN • £7

Hash Brown Potato, Whipped Crème Fraiche
Arancini Mushroom, With Scamorza
Mushroom Tart, J. Artichoke Purée
Mooli (Gravalax), Beetroot Filling (Goat Curd),
Black Bread Base *(Vegan Option Available)*
Aubergine Miso, Soy, Herbs

MEAT • £7

Chorizo Empanada, Sour Cream *(Gf)*
Lamb Shoulder Taco, Guacatillo *(Gf)*
Chicken Empanada, Chipotle Mayo *(Gf)*
Aji Amarillo Chicken Skewer *(Gf)*

FISH • £7

Oyster with Yuzu Kosho (Cooked) Hollandaise Gratin
Crab, Mini Brioche
Quail Eggs, Prawn, Scotch Egg
Octopus Empanada (Black), Chipotle Mayo
Salt Cod Croqueta, Piquillo Mayo
Grilled Prawns Skewer, Pineapple Butter

BOWL FOOD • £9

Vegan Risotto, Mushrooms, Mushroom Purée, Mushroom Dust *(Ve,Df)*
Mash Potato, Beef Bourguignon, Mixed Herb
Chicken Sando, Cabbage, Umeboshi
Fish Taco, Baja California *(Gf)*
Mini Cheese Burger
French Fries, Chipotle Alioli *(V,Gf)* £7

DESSERTS • £9

Dulce De Leche Opera
Pistachio Cream, Choux Bun, White Chocolate Gel

YOPO

FESTIVE SET MENU

£80

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Butter, Olive Oil (V)
Octopus Empanada, Black Garlic Emulsion
Mixed Olives (Ve,Gf)
Beef Carpaccio, Bone Marrow, Cured Egg Yolk, Pecorino, Toast

MAINS

Choose from

Cod, Leeks, Chicken Sauce (Gf)
Bronze Turkey, Gravy, Traditional Garnish (Gf)

SIDES FOR THE TABLE

Green Salad (Gf)
Mashed Potato (Gf)

DESSERTS

Dulce de Leche Opera, Baileys Ice Cream (V)
Pistachio Cream, Choux Bun, White Chocolate Gel, Tonka Bean (V)

*Festive Menu for Private Events only (Groups of 10-60 people). Available from November to December 2025.
Sample Menu - Menu items are subject to change.*

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FESTIVE SET MENU

Vegetarian/Vegan
£75

[please advise for vegan on request]

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Butter, Olive Oil (V)
Beetroot, Burrata, Hazelnut, Radicchio (V,Gf)
Mixed Olives (Ve,Gf)
Guacamole, Salsa Roja, Corn Chips (Ve,Gf)

MAINS

Choose from

Ricotta Ravioli, Potato Foam, Jerusalem Artichoke (V)
Pumpkin Risotto, Wild Mushrooms, Truffle (V,Gf)

SIDES FOR THE TABLE

Green Salad (Ve,Gf)
Mashed Potato (V,Gf)

DESSERTS

Raspberry Granita, Mojito Sorbet (Ve,Gf)
Pistachio Cream, Choux Bun, White Chocolate Gel, Tonka Bean (V)

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FESTIVE SHARING MENU

£80 per person

TO SHARE

Wholemeal Sourdough, Butter, Olive Oil (V)
Mixed Olives (Gf,Ve)
Guacamole, Salsa Roja, Corn Chips (Ve,Gf)
Charcuterie, Guindilla Peppers, Roasted Almonds (Gf)

STARTERS

Beef Carpaccio, Bone Marrow, Cured Egg Yolk, Pecorino, Melba Toast
Yellowtail, Tiradito Sauce, Herb Crema, Plantain (Gf)
Burrata, Leeks, Hazelnut Dressing (V,Gf)

MAINS

Bronze Turkey, Gravy, Traditional Garnish (Gf)

SIDE

Green Salad, Green Goddess Dressing (Ve,Gf)
Mashed Potato (V,Gf)

DESSERT

Dulce de Leche Opera, Baileys Ice Cream

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FESTIVE SHARING MENU

Vegetarian/Vegan

£75 per person

TO SHARE

Wholemeal Sourdough, Butter, Olive Oil (V)
Mixed Olives (Ve,Gf)
Guacamole, Salsa Roja, Corn Chips (Ve,Gf)
Sweet Potato Tostada, Macha Sauce, Pumpkin Seed (V,Gf)

STARTERS

Miso Aubergine, Salad Mix, Rice, Herb Emulsion (Ve,Gf)
Beetroot Tartar, Vegan Mayo, Mustard Miso, Melba Toast (Ve,Gf)
Burrata, Leeks, Hazelnut Dressing, Radicchio (V,Gf)

MAINS

Choose from

Pumpkin Risotto, Wild Mushrooms, Winter Truffle (Ve,Gf)
Ricotta Ravioli, Jerusalem Artichoke, Potato, Leeks (V)

SIDE

Green Salad (Ve,Gf)
Mashed Potato (V,Gf)

DESSERT

Raspberry Granita, Mojito Sorbet (Ve,Gf)

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