



CHEER

£125 PP

First Course

Select on of sashimi

Second Course

Pan fried scallops' cauliflower puree Lemongrass and ginger butter sauce

OR

Crispy ox cheek salad tahini and miso slaw

OR

Blue finn tuna tataki sesame ponzu lotus chips

Third Course

Caramelized black cod, miso, spiced roasted pumpkin

Or

Honey and say glazed beef fillet, Heritage carrots wasabi mash

Or

Robata grilled Lobster crushed potatoes tender stem broccoli
yuzu butter

Fourth Course

Chocolate fondant, peanut brittle, miso caramel, coconut milk ice cream

Or

Matcha rice pudding, maraschino cherries

Or

Yuzu and raspberry crème brulee

Fifth Course

Tea, coffee, yuzu and matcha macarons



CHEER (VEG)

£90 PP

First Course

Shiso and Cucumber Maki roll

Second Course

Robata grilled asparagus, crispy quail eggs, yuzu hollandaise

Third Course

Kinoko Mushrooms and truffle cream stew

Fourth Course

Spiced poached Nashi pear, creme Chantilly caramelized pistachios

Fifth Course

Tea, coffee, yuzu and matcha macarons





JOY

£95 PP

First Course

Citrus cured salmon, soft boiled quail eggs, avocado cream

Or

Pressed Ham hock and sage terrine, spiced apple chutney, sourdough toast

Or

Cornish crab croquettes, mango salsa

Second Course

Pan fried halibut, white bean stew, saffron, mussels and clams

OR

Roast Norfolk turkey, all trimmings

OR

Beef wellington, buttered spinach, mash, red wine sauce

Third Course

Mulled wine poached pear, vanilla mascarpone, toasted flaked almonds

Or

Christmas Pudding, brandy sauce

Or

Triple chocolate tart, clementine compote

Fourth Course

Tea, coffee and mini minced pies



THE
PRINCE
AKATOKI
LONDON





JOY (VEG)

£70 PP

First Course

Jerusalem artichoke soup, truffle oil, hazelnut

Or

Salt backed heritage beets, whipped goat's cheese candied walnut

Second Course

Jerusalem artichoke soup, truffle oil, hazelnut

Or

Salt backed heritage beets, whipped goat's cheese candied walnut

Third Course

Christmas pudding, brandy sauce

Or

Bramley apple crumble, cinnamon ice cream

Fourth Course

Tea, coffee and mini minced pies



THE
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Christmas Canapés

Select 3, 5 or 7 canapés

3 canapés – 20

5 canapés – 28

7 canapés – 35

Cold

Tuna tartar – avocado, miso, lotus crisp

Smoked salmon rosette – yuzu crème fraîche, dill

Beef fillet tataki – ponzu, garlic crisps

Nigiri pcs (akami tuna, salmon, yellowtail)

White Devon crab meat – katsu mayo, sesame, and poppy seed cris

Hot

Buttermilk fried chicken – gochujang mayo

Salmon skewer – negishio dressing

Pork belly skewer – teriyaki Tokii style

Lobster croquettes – mango and yuzu salsa

Confit duck leg spring roll – sweet chilli, ginger, soy

Seared wagyu nigiri (+3£)

Vegetarian

Mixed vegetable skewer – tart miso mustard sauce (vg)

Crispy quail egg, miso aioli

Goat's cheese crostini – honey, walnuts, umeboshi

Asparagus on toasted brioche – yuzu hollandaise

Sweet

Caramelized sweet miso truffles

Mini yuzu and raspberry tarts

Matcha macarons

Sansho pepper chocolate dipped strawberries



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