



BLUE JASMINE

Christmas Menu

DECEMBER 2020

Menu One

£68 per person

AVAILABLE FOR PARTIES OF 2 OR MORE

To begin

Popcorn black cod with Lemon butter
and pistachio

Almond crusted prawn
with spiced mint

Seared pork belly with crispy pork skin in satay sauce

To follow

Grilled Chilean sea bass with pomegranate glaze
and ginger soya crumble

Flame-grilled "Pangang" chicken in banana leaf

Slow-cooked galangal rib eye beef with pink pepper corn

Stir-fried baby broccoli with garlic

Salted borecole fried jasmine rice
with ginger and edamame

To finish

Pink panther
Raspberry, lemon, blood orange and sesame

Menu Two

Vegetarian £58 per person

AVAILABLE FOR PARTIES OF 2 OR MORE

To begin

Crispy aubergine and mushroom
with jasmine butter and oatmeal

Polenta coated homemade pumpkin tofu
with soya seaweed floss

Smoky cold asparagus, mushroom
and cloud ear in sesame pepper dressing

To follow

Hot and spicy vegetarian chicken with chilli pepper

Slow-cooked vegan mutton with Asian spice
and dried fig

Asparagus garden delight with glass vermicelli
and black pepper

Salted borecole fried jasmine rice
with ginger and edamame

To finish

Pink panther
Raspberry, lemon, blood orange and sesame



Seasons greetings

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.