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Christmas Day Set Menu

MENU 1

£100 per head

AMUSE BOUCHE

Fried Chicken

Sichuan hot honey. Yuzu & dill buttermilk.

STARTER

Salmon Tataki

Orange & honey ponzu. Salmon caviar.
Sprout kimchi.

BREAD

Homemade Japanese Milk Bread Roll
Miso & garlic butter. Chive.

MAIN

Turkey

Confit leg croquette. Spiced cranberry sauce.
Shiso emulsion.

Soy glazed sous vide Turkey breast.
Nori potato fondant. Teriyaki braised red
cabbage. Yorkshire pudding. Parsnip puree.
Pigs in blankets. Tenderstem. Chicken jus.

DESSERTS

Matcha Custard Tart
Sake poached nashi pear.
Strawberry & sesame tuile.

Petit fours

*All tables will be set with
Gochu Christmas Crackers
for each guest!*

MENU 2

£150 per head

Glass of Champagne on arrival

AMUSE BOUCHE

Fried Chicken

Sichuan hot honey. Yuzu & dill buttermilk.
Oscietra caviar.

STARTER

Buttered Poached Lobster Tail
Tempura claw. Shellfish dashi.
Caramelised leeks. Dill oil.

BREAD

Homemade Japanese Milk Bread Roll
Miso & garlic butter. Chive.

MAIN

Beef

Soy braised beef shortrib Okonomiyaki.
Wasabi aioli. Pickled onion.
Gochujang cured egg yolk.

Soy & garlic marinated 6oz Beef fillet.
Nori potato fondant. Truffled celeriac puree.
Yorkshire pudding. Pigs in blankets.
Teriyaki braised red cabbage. Tenderstem.
Beef fat jus.

DESSERTS

Matcha Custard Tart
Sake poached nashi pear.
Strawberry & sesame tuile.

Petit fours



Email poynton@gochu.co.uk to book





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Children's Christmas Day Menu

£50 per head (aged up to 8)

AMUSE BOUCHE

Fried Chicken

Sichuan hot honey. Yuzu & dill buttermilk.

BREAD

Homemade Japanese Milk Bread Roll

Miso & garlic butter. Chive.

MAIN

Turkey

Soy glazed sous vide Turkey breast.
Nori potato fondant. Teriyaki braised red cabbage.
Yorkshire pudding. Parsnip puree. Pigs in blankets.
Tenderstem. Chicken jus.

DESSERTS

Ice cream

