

# 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

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## 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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# YOPO

## 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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