



CHRISTMAS PARTY MENU

£40

THAI CURED SALMON, "GRAVADLAX STYLE", GREEN MANGO SALSA

SPICED AUBERGINES, TZATZIKI, MINT

MISO MARINATED PORK BELLY, DEN MISO, PAK CHOI & SESAME

ROASTED BREAST OF FREE RANGE CHICKEN, CELERiac PURÉE, PANCETTA & THYME JUS

16HR COOKED SHOULDER OF LAMB, APRICOT RELISH, COUS COUS, HARISSA & MINT

STEAMED FILLET OF SEA BASS, BLACK BEANS, GINGER, CHILLI & CORIANDER

SEMOLINA GNOCCHI, MELTED TOMATOES, CARAMELISED SQUASH, PINE NUTS & SAGE

PANETTONE BREAD & BUTTER PUDDING

SEARED TIPSYPINEAPPLE, TOASTED COCONUT PANNA COTTA

DOUBLE CHOCOLATE FUDGE BROWNIE

£45

SLOW COOKED LAMB FRITTERS, PEA PURÉE, HOT CHILLI, LIME & MINT

CARAMELISED WATERMELON, TOASTED RICOTTA, WALNUTS & BASIL

OYSTER BEIGNETS, WASABI TARTARE

TWICE COOKED FREE RANGE BELLY PORK, OLIVE OIL MASH, SAUCE BERCEY

YELLOW FIN TUNA "AU POIVRE" WITH CHAMP POTATOES

ROASTED BREAST OF FREE RANGE CHICKEN, CELERiac PURÉE, PANCETTA & THYME JUS

RISOTTO OF SAKE AND BLACK TRUFFLE AROMA, WILTED ROCKET, PARMESAN

DOUBLE CHOCOLATE FUDGE BROWNIE

MANGO & LIME POSSET, CRUSHED WINTER BERRIES

STICKY TOFFEE PUDDING, CLOTTED CREAM



CHRISTMAS PARTY MENU

£55

TATAKI OF YELLOW FIN TUNA, PICKLED WATERMELON, PEA SHOOTS, LILLIPUT CAPERS, & ANCHOVY DRESSING

GALANTINE OF CONFIT CHICKEN & FOIE GRAS, WITH GREEN MANGO JELLY & TOAST

SALAD OF CONFIT JERUSALEM ARTICHOKES, SLOW COOKED HEN EGG, DANDELION & TRUFFLE OIL

CARPACCIO OF VENISON, STEEPED RAISINS, DANDELION, WALNUTS & COCOA NIBS

BREAST OF PEKIN DUCK, CRUSHED SPROUTS, POMME PURÉE, RED WINE

SLOW ROASTED ENTRECÔTE OF HEREFORD ANGUS BEEF, FONDANT POTATOES, HORSERADISH CREAM

LINE CAUGHT FILLET OF SEA BASS, PUY LENTILS, MUSTARD, PORCINI & LOVEAGE

RISOTTO OF SAKE AND BLACK TRUFFLE AROMA WITH WILTED ROCKET & PARMESAN

BAKED MONKFISH THAI GREEN CURRY, SUGAR SNAPS, SWEET CORN & BASIL

BITTER CHOCOLATE & SAKE NEMESIS, RASPBERRY CRÈME FRAÎCHE

PEAR & MISO SUNDAE

LEMON GRASS CASSONADE, THAI BASIL & GALANGAL SHERBET

BAKED FONDUE OF VACHERIN MONT D'OR, ROASTED GARLIC & THYME

FOR ENQUIRIES & RESERVATIONS

PLEASE EMAIL INFO@CHINAWHITE.COM OR CALL +44 (0) 20 7291 1480

A 15% Discretionary Service Charge will be added to your final bill.

The following list of ingredients or their derivatives may be present in any of the dishes on the menu.

NUTS, GLUTEN, MILK, SOYA BEAN, EGGS, FISH, CELERY, MUSTARD.

If you have any specific dietary requirements, please inform your table waiter/ess.

Our Yellow Fin Tuna is line caught and sustainable in accordance with Chinawhite purchasing policies.