# YOPO

# EVENTS £75 | 3 Course Set Menu

#### APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V) Padron Peppers & Smoked Ricotta (V)

#### STARTER

Choose from

Yellowtail, Pineapple Tepache & Plantain Burrata, Sikil Pak & Grilled Green Beans (V) Sweet Potato, Salsa Macha & Goat's Cheese Tostadas (V)

# MAIN

Choose from

Corn Fed Chicken Breast, Parmesan, Endives & Butter Beans Smoked Ricotta Ravioli, Courgettes, Basil & Buckwheat (V) Roast Cornish Pollock, Artichokes & Hen of the Woods Mushrooms

#### SIDE

Crushed Morghew Estate Potatoes & Chimichurri (Ve)

#### DESSERT

Choose from

Apple & Guava Cheesecake Mezcal & Chocolate Royal, Banana & Coconut Sorrel Sorbet, Raspberry & Pistachio (Vegan on request)

Vegetarian (V) / Vegan (Ve). 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.

# YOPO

# EVENTS £75 | Sharing Menu

### APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V) Chorizo Ibérico, Guindilla Peppers & Marcona Almonds Guacamole, Tomato Chipotle Salsa & Corn Chips (Ve) Olives, Fennel & Chilli (Ve)

### **STARTERS**

Yellowtail, Plantain & Ají Tiradito Burrata, Sikil Pak & Grilled Green Beans (V) Sweet Potato, Salsa Macha & Goat's Cheese Tostada (V)

# MAIN

Dry Aged Beef Sirloin, Romesco & Spring Onion

# SIDES

Green Salad, Herbs, Lime & Olive Oil (*Ve*) Crushed Morghew Estate Potatoes & Chimichurri (*Ve*)

### DESSERT

Mezcal & Chocolate Royal, Banana & Coconut

Vegetarian (V) / Vegan (Ve). 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.

# YOPO

#### EVENTS

£75 | Sharing Menu Vegetarian/Vegan On Request

### APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V) Escabeche (Ve) Guacamole, Tomato Chipotle Salsa & Corn Chips (V) Olives, Fennel & Chilli (Ve)

#### STARTERS

Tomato, Melon & Pineapple Ceviche (Ve) Broccoli & Guacatillo Tostadas (Ve) Burrata, Sikil Pak & Grilled Green Beans (V)

# MAINS

Choose from

Aubergine, Artichokes, Spinach & White Beans (Ve) Grilled Courgettes, Polenta & Pistachio Mole (Ve)

#### SIDES

Green Salad, Herbs, Lime & Olive Oil (*Ve*) Crushed Morghew Estate Potatoes & Chimichurri (*Ve*)

### DESSERT

Mezcal & Chocolate Royal, Banana & Coconut

Vegetarian (V) / Vegan (Ve). 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.