

# BLACK ROE

## MAYFAIR



CHRISTMAS 2019







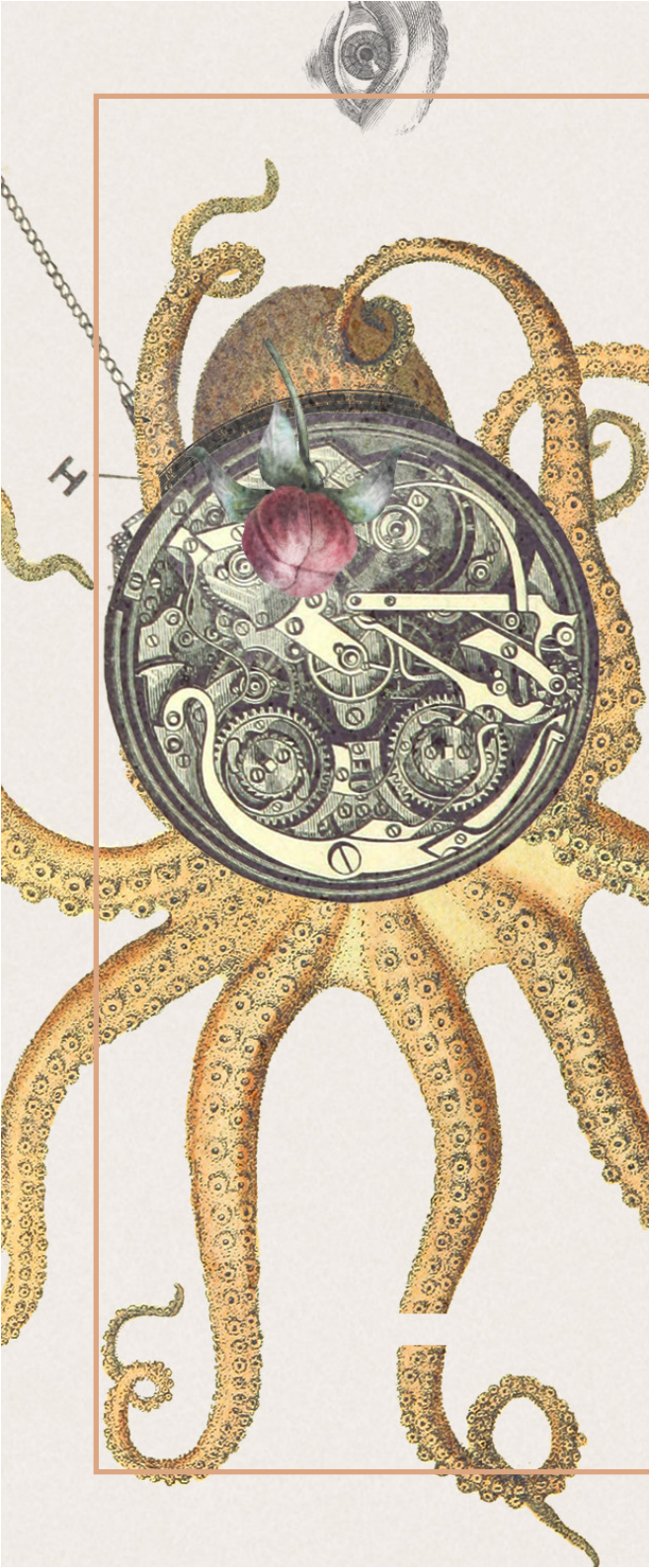
*We have everything covered when it comes to throwing a unique and unforgettable Christmas Party for your team.*

*Nestled in the heart of Mayfair, ideally located just off Regent Street, Black Roe celebrates the very best in modern Asian cuisine, offering a truly unique and decadent alternative for your party this year. Whether an indulgent sharing feast, canapé reception or wine paired lunch or dinner – hosting your Christmas Party with us is guaranteed to make a big impression.*

*The following seasonal menus have been crafted by our Executive Chef and are perfect for groups ranging from 9 – 100 guests. Our 2019 menus capture the essence of the party season, designed for sharing and paired perfectly with a range of cocktails, fine wine & festive tipples.*







WINTER MENU

(lunch only)

60.00 per person

SPICY EDAMAME<sup>(v)</sup>

TUNA TACOS

sweet corn, mango

AHI and YELLOWTAIL POKE

yuzu lemon dressing

PORK and PRAWN DUMPLING

chilli ponzu

PAN SEARED HAKE FILLET

Jungalow green chilli dressing

KOREAN MISO BEEF FILLET

pickled nashi pear, coriander

SAUTEED BROCOLLI

spicy garlic suace

EGG FRIED RICE<sup>(v)</sup>

ginger, sake soy

DESSERT

chef's selection

VEGETARIAN

WINTER MENU

60.00 per person

SPICY EDAMAME<sup>(v)</sup>

VEGETABLE POKE<sup>(v)</sup>

candy beetroot, mango

SPICY WONTON<sup>(v)</sup>

tofu, spring onion, chilli ponzu

ROASTED MAITAKE<sup>(v)</sup>

mushroom, shiso salsa, hazelnuts

BBQ ROASTED CAULIFLOWER<sup>(v)</sup>

fruit curry sauce

SWEET and SOUR AUBERGINE<sup>(v)</sup>

chilli, coriander

EGG FRIED RICE<sup>(v)</sup>

ginger, soy, sake

DESSERT

chef's selection

WINTER MENU

80.00 per person

SPICY EDAMAME<sup>(v)</sup>

SALMON TACOS

avocado, chilli

AHI and YELLOWTAIL POKE

yuzu lemon dressing

PORK and PRAWN DUMPLING

chilli ponzu

SMOKED HAKE CROQUETTES

tartare sauce

BABY CHICKEN

soy, ginger, pickles

WHOLE ROASTED SEA BREAM

ama su salsa

KOREAN MISO BEEF FILLET

pickled nashi pear, coriander

EGG FRIED RICE<sup>(v)</sup>

ginger, sake, soy

SAUTEED SPINACH

garlic butter

DESSERT

chef's selection

WINTER MENU

90.00 per person

SPICY EDAMAME<sup>(v)</sup>

WAGYU TARTARE

truffle ponzu, roasted garlic

SCALLOP and YELLOWTAIL POKE

yuzu lemon dressing

DUCK SPRING ROLL

cucumber, spring onion

CRISPY SWEET and SOUR PORK

chilli, coriander

SHUMAI GYOZA

chicken and beef dumpling, cherry hoisin

WHOLE ROASTED SEA BREAM

ama su salsa

KOREAN MISO BEEF FILLET

pickled nashi pear, coriander

EGG FRIED RICE<sup>(v)</sup>

ginger, sake, soy

SAUTEED BROCCOLI

spicy garlic sauce

DESSERT

chef's selection

WINTER MENU

120.00 per person

SPICY EDAMAME<sup>(v)</sup>

LOBSTER and AVOCADO STACK

yuzu tobiko

SCALLOP and YELLOWTAIL POKE

yuzu lemon dressing

PRAWN TEMPURA

truffle aioli, coriander salsa

SEARED A4 WAGYU

onion jam salsa, caviar

GRILLED OCTOPUS

chilli salsa, coriander

OVEN ROASTED STONE BASS

soy and oyster cream

KOREAN SPICY LAMB RACK

coriander, pomegranate

GREEN BEANS

black pepper, wasabi

EGG FRIED RICE<sup>(v)</sup>

ginger, sake, soy

DESSERT

chef's selection







## CANAPE MENU

from 20.00 per person

### LOBSTER TACOS

avocado, yuzu tobiko

### WAGYU TARTARE

roast garlic mayo, maitake chips

### BEEF TATAKI SKEWERS

truffle onion ponzu

### GRILLED SCALLOPS

Thai coconut sauce, maitake

### DOVER SOLE TEMPURA

ponzu dipping sauce

### FOIE GRAS TERIYAKI

pomegranate, crispy garlic

### SPICY TUNA TACOS

lemon dressing, sweet corn, green beans

### TUNA TATAKI SKEWERS

spicy pineapple salsa, toasted coconut

### TUNA and AVOCADO

### SUMMER ROLLS

green papaya, tempura flakes

### CHICKEN SKEWERS

Korean miso

### SHUMAI GYOZA

chicken and beef dumpling cherry hoisin

### DUCK SPRING ROLL

hoisin sauce

### PRAWN TEMPURA

truffle aioli

### SMOKED HAKE CROQUETTE

tartare sauce

### SWEET and SOUR

### CRISPY PORK

chilli, spring onion, coriander

### VEGETABLE TACO<sup>(v)</sup>

spicy lemon dressing

### AVOCADO SUMMER ROLL<sup>(v)</sup>

papaya, mint, chilli peanuts

### ASPARAGUS TEMPURA<sup>(v)</sup>

truffle aioli

### SPICY WONTONS<sup>(v)</sup>

tofu, edamame, ponzu

### SWEET and SOUR

### JAPANESE AUBERGINE<sup>(v)</sup>

crispy shallots, chilli, coriander

Please speak to a member of the event team regarding dietary requirements and allergies. A minimum order of 20 of each canapé applies. Prices include VAT however a discretionary service charge of 13.5% will be added to your bill.







## THE MAIN DINING ROOM

Up to 60 dining

Up to 80 canapés & drinks





*Available for Lunch and Dinner from the  
1st November 2019 – 31st January 2020  
with private hire packages also available  
– please contact the team for further  
information.*

*E: [info@blackroe.com](mailto:info@blackroe.com)*

*T: 020 3794 8448*

*W: [www.blackroe.com](http://www.blackroe.com)*

*[@blackroe](#)*





THE RAMBUTAN ROOM

Up to 18 dining



