

The Aubrey



Christmas Tasting Menu

£95 per guest, full table participation required, minimum 4 pax

****** Celebrate in Style ******

One Glass of Billecart Salmon – Brut Reserve



****** Snacks & Sushi ******

Truffle Croquettes *soy béchamel, black garlic, wasabi mayo*

Edamame Dip *wasabi, lotus crisps*

Chef's Selection of Nigiri & Sashimi

Gomae *baby spinach, sesame*



****** Mains ******

Festive Robata Turkey *shukopan bread sauce*

Sustainable Miso Urfa Salmon

Robata Carrots, Parsnip, Brussel Sprout *oba leaves butter*

Miso Baby Potato *miso garlic butter*



****** Dessert ******

Chocolate Christmas Log *Japanese brandy, lychee ice cream*

Where available, our ingredients are from sustainable sources and ethical farms

Not all ingredients are listed. Please inform our team of any allergies or dietary requirements

*Please note all prices include VAT at the current rate.
A discretionary service charge of 15% will be added to your bill*

The Aubrey



Christmas Tasting Menu

£145 per guest, full table participation required, minimum 4 pax

**** Celebrate in Style ****

One Glass of Billecart Salmon – Brut Reserve



**** Snacks, Starters, and Sushi ****

Diablo Seared Beef Tartare *spicy diablo mayo sauce*

Lobster Popcorn *wasabi sweet & sour sauce*

The Aubrey Salad *beetroot, watermelon radish, pickled mushroom,
yuzu ginger dressing*

Chef's Selection of Nigiri & Sashimi



**** Mains ****

Festive Robata Turkey *shukopan bread sauce*

Robata Carrots, Parsnip, Brussel Sprout *oba leaves butter*

Wok Baby Potato *miso garlic butter*

Sustainable Miso Urfa Salmon



**** Dessert ****

Chocolate Christmas Log *Japanese brandy, lychee ice cream*

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