

BLACK ROE

MAY FAIR



CHRISTMAS 2019

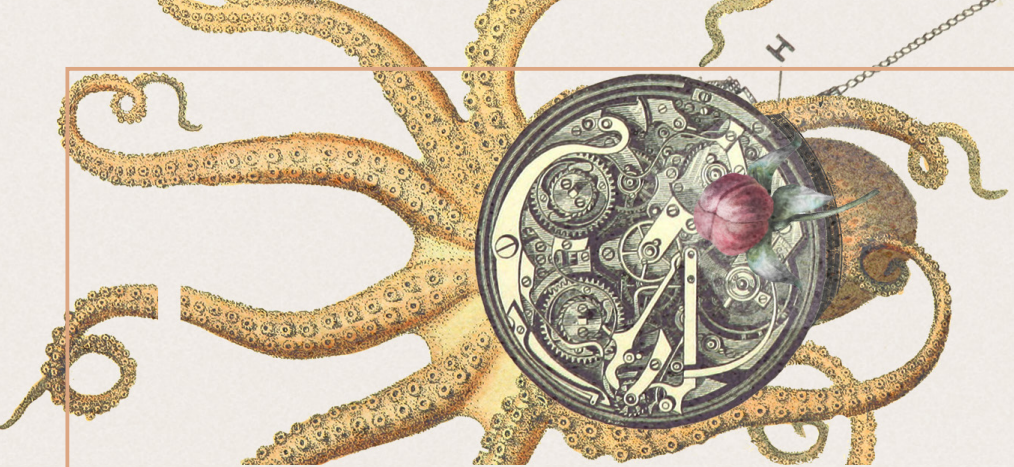


We have everything covered when it comes to throwing a unique and unforgettable Christmas Party for your team.

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, canap  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⁽¹⁾

TUNA TACOS

sweet corn, mango

AHI and YELLOWTAIL POKE
yuzu lemon dressing

PORK and PRAWN DUMPLING
chilli ponzu

PAN SEARED HAKE FILLET
Jungglow green chilli dressing

KOREAN MISO BEEF FILLET
pickled nashi pear, coriander

SAUTEED BROCCOLI
spicy garlic sauce

EGG FRIED RICE⁽¹⁾
ginger, sake soy

DESSERT
chef's selection

VEGETARIAN WINTER MENU

60.00 per person

SPICY EDAMAME⁽¹⁾

VEGETABLE POKE⁽¹⁾
candy beetroot, mango

SPICY WONTON⁽¹⁾
tofu, spring onion, chilli ponzu

ROASTED MAITAKE⁽¹⁾
mushroom, shiso salsa, hazelnuts

BBO ROASTED CAULIFLOWER⁽¹⁾
fruit curry sauce

SWEET and SOUR AUBERGINE⁽¹⁾
chilli, coriander

EGG FRIED RICE⁽¹⁾
ginger, soy, sake

DESSERT
chef's selection

WINTER MENU

80.00 per person

SPICY EDAMAME⁽¹⁾

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⁽¹⁾
ginger, sake, soy

SAUTEED SPINACH
garlic butter

DESSERT
chef's selection

WINTER MENU

90.00 per person

SPICY EDAMAME⁽¹⁾

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⁽¹⁾
ginger, sake, soy

SAUTEED BROCCOLI
spicy garlic sauce

DESSERT
chef's selection

WINTER MENU

120.00 per person

SPICY EDAMAME⁽¹⁾

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⁽¹⁾
ginger, sake, soy

DESSERT
chef's selection

CANAPÉ MENU

from 20.00 per person

LOBSTER TACOS

avocado, yuzu tobiko

WAGYU TARTARE

roast garlic mayo, matooke chips

BEEF TATAKI SKEWERS

truffle onion ponzu

GRILLED SCALLOPS

Thai coconut sauce, matooke

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⁽¹⁾

spicy lemon dressing

AVOCADO SUMMER ROLL⁽¹⁾

papaya, mint, chili, peanuts

ASPARAGUS TEMPURA⁽¹⁾

truffle aioli

SPICY WONTONS⁽¹⁾

tofu, edamame, ponzu

SWEET and SOUR JAPANESE AUBERGINE⁽¹⁾

crispy shallots, chili, 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
T: 020 3794 8448
W: www.blackroe.com
[@blackroe](https://www.blackroe.com)*



THE RAMBUTAN ROOM
Up to 18 dining

