

MOMF_{LDN} *London*

Christmas Menu

Starters

Yellowtail carpaccio with caviar - £52
Orange blossom dressing, pickled fennel

Beef truffled arancini with caviar - £41

Oysters Louët-Feisser n°3 - 6 - £32 | 12 - £64
Celery & Granny Smith apple granite

King crab tartelette - £58
Avocado & citrus

Scallops in shell with caviar - £38
Smoked eel, watercress cream, condiment

Foie gras terrine - £34
Calvados jelly, fig & apricot chutney, toasted brioche

Root vegetable carpaccio - £26
Goat cheese, condiments, beetroot ketchup

Star anise salmon gravlax - £31
Redcurrant dressing, citrus cream, blinis

Main Courses

Beef Wellington - to share - £95
Served with Bordelaise sauce

½ Spatchcock Norfolk black chicken - to share - £120
Stuffed with foie gras, chestnut, minced veal, sage
and dried fruits, served with Cumberland sauce and gravy

Herb-crusted salmon with sorrel sauce - £36

Whole seabass - to share - £130
Served with Nantais sauce

Pumpkin pithivier - £32
Seasonal vegetables and potato foam

½ Lobster & prawn linguine pasta - £60

Seafood risotto - £41
Scallops, king prawns, calamari & mussels, lobster bisque,
champagne & parmesan, samphire

Braised beef ravioli - £44
Black truffle, juniper berry sauce

Sides

Truffle mashed potatoes - £10

Smoked sweet potatoes - £10

Brussels sprouts - £10

Truffle maccheroni - £10

Desserts

Mont blanc - £16
Chestnut cream, cassis gel, candied chestnut

Christmas gift box - £16
Yoghurt mousse, mandarin cremeux, white chocolate
feuilletine crunch, madeleine sponge

Yule log - to share - £16
Milk chocolate mousse, cherry compote, almond joconde,
dulcey crunch to share

December 24th – Dinner

Minimum spend: £230 per guest
Food and beverages included

December 25th – Lunch & Dinner

Minimum spend: £230 per guest
Food and beverages included

We welcome you daily throughout
the Festive Season for à la carte lunch and dinner