

MOMF^{LA} *London*

New Year's Eve Dinner

Mise en bouche

Tarama with brioche butchy

Starters

Burrata & heritage tomatoes - £38

Creamy burrata, spiced tomato dressing, basil oil

King crab tartelette - £58

Avocado & citrus

Oysters Louët-Feisser n°3 - 6 - £32 | 12 - £64

Celery & Granny Smith apple granite

Yellowtail carpaccio - £52

Vodka and blood orange caviar dressing

Beef truffled arancini with caviar - £41

Foie gras terrine - £34

Calvados jelly, fig & apricot chutney, toasted brioche

Beetroot carpaccio, grapefruit - £28

With truffle mustard and maple syrup dressing

Main Courses

Surf & turf - £64

Black Angus Australian Sirloin and lobster,
almond parsnips, lobster béarnaise

**½ Stuffed spatchcock Norfolk black chicken, foie gras
escalope - to share - £70**

Winter sautéed mushrooms, Lyonnaise potatoes,
creamy cider sauce

Grilled turbot fillet - £58

Champagne velouté, watercress with brown butter,
Jerusalem artichoke purée & crisps

Spicy roasted cauliflower - £29

Coconut tahini sauce, almond & coriander pesto, date chutney

Braised beef & truffle ravioli - £44

Served with juniper berry sauce

Scottish Langoustine - £64

Golden beetroot, pistachio, citrus beurre blanc & caviar

Sides

Truffle mashed potatoes - £12

Roasted butternut with hazelnuts - £12

Baby broccoletti with algae butter - £12

French fries with truffle - £12

Desserts

**Spiced caramelised pineapple, coconut
and lime mousse - £18**

Grand cru chocolate and winter truffle delight - £18

Baked Alaska - £18

Raspberry ripple, Italian meringue, raspberry compote,
rum flambé

December 31st – Dinner

1st seating: 6:30 pm - 8:30 pm

Minimum spend: £180 per guest

Food and beverages included

2nd seating: 9:00 pm - onwards

Minimum spend: £350 per guest

Food and beverages included

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