

The Kitchens

New Year's Eve at Monmouth Kitchen

31st December 2022

Four courses and a glass of Moët & Chandon Brut - £95 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crust beef carpaccio with shaved truffle and Parmesan
Avocado and corn salad with blackberry dressing v
Burrata Pugliese with baby basil and San Marzano tomatoes v

Second Course

Crispy peppered calamari with aji panca mayo
Robata king prawns with rocoto
Margherita pizza with torn basil v
Robata corn on the cob with salted chilli and lime v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
Sliced beef fillet with griddled avocado salad and red anticucho
Pecorino and truffle tortellini with Parmesan crème
Roasted and grilled aubergine with cherry tomatoes, roasted cumin, garlic and ginger v

Dessert

Café almendra
Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème
Chocolate caliente
Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v
Pera sensación
White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.