

Monmouth
Kitchen

New Year's Eve menu

£120 per person

Four courses and a glass of Moët & Chandon Brut Champagne

STARTER

Sea bass ceviche with avocado, corn & red onion

Beef carpaccio with dressed rocket, truffle oil & aged Parmesan

Orange & avocado salsa with spicy lemon dressing V

Burrata Pugliese with baby basil & San Marzano tomatoes V

SECOND COURSE

Crispy peppered calamari with ají panka mayonnaise

Robata king prawns with rocoto

Margherita pizza with torn basil V

Robata corn on the cob with salted chilli & lime V

MAIN COURSE

Crispy-skinned sea bass fillet with spicy lemon dressing, shredded zucchini & samphire

Dry-aged rib-eye steak with warm gorgonzola butter

Gnocchi with San Marzano tomatoes, chilli & basil oil VE

DESSERT

Cinnamon crème brûlée with blood peach sorbet V

Pera sensación V

White chocolate, vanilla mousse, pistachio sponge, honey ice cream & pear compote

If you have any allergies please speak to a member of the team. V vegetarian | VE vegan.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.