

Monmouth Kitchen

New Year's Eve

31st December 2024

Four courses and a glass of Pommery Champagne - £105 per guest

To Start

Sea bass ceviche with avocado, corn, and red onion

Beef carpaccio with dressed rocket, truffle oil, and aged parmesan

Orange and avocado salad with spicy lemon dressing (v)

Burrata Pugliese with baby basil and San Marzano tomatoes (v)

Second Course

Crispy peppered calamari with ají panka 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 spicy lemon dressing, samphire, and shredded zucchini

Dry-aged rib eye steak with warm gorgonzola butter

Potato gnocchi with San Marzano tomato, chillies, and basil oil (v)

Dessert

Chocolate and hazelnut cake served with 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.