

NEW YEARS EVE MENU

FOUR COURSES AND A GLASS OF MOET & CHANDON BRUT

£110 PER PERSON

TO START

Seabass 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

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

MAINS

Crispy seabass fillet with spicy lemon dressing, samphire & shredded zucchini

Dy aged ribeye steak with warm gorgonzola butter

Potato Gnocci with san marzano tomato, chilli & basil oil VE

DESSERT

Cinnamon crème brûlée with blood peach sorbet V

Pera sensación with white chocolate, vanilla mousse, pistachio sponge, honey ice cream & pear compote V

If you have any allergies please speak to a member of the team. A discretionary

12.5% service charge will be added to your bill.

Monmouth
Kitchen