

The Kitchens

New Year's Eve at Monmouth Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Black pepper-crusting beef carpaccio with shaved truffle and Parmesan

Sea bass ceviche with avocado, corn and red onion

Avocado and corn salad with blackberry 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 warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli

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.