

MOMF^{LA} *London*

Christmas Menu

Starters

Yellowtail carpaccio with avocado and kiwi - £52

Beef arancini with caviar - £41

Oysters (6 / 12) - £32 / £64

King crab salad - £58

**Scallops with cauliflower, Granny Smith apple
and caviar - £38**

**Marble foie gras terrine with quince and
Espelette chilli jelly - £34**

**Roasted root vegetable millefeuille with
spicy beetroot ketchup - £26**

Gravlax salmon with beetroot, citrus cream and blinis - £31

Main Courses

Beef Wellington to share - £95
Served with Bordelaise sauce

Spatchcock black leg chicken to share - £120 (for 2)
*Stuffed with foie gras, chestnut, minced veal, sage and dried
fruits, served with Cumberland sauce and gravy*

Herb-crusted salmon with sorrel sauce - £36

Whole seabass - £130 (for 2)
Served with Nantais sauce and salmon roe

**Celeriac with black truffle, seasonal vegetables
and potato foam - £32**

Lobster Pasta - £60

Scallop risotto with champagne sauce - £41

**Ravioli with beef and black truffle,
truffle butter sauce - £44**

Sides

Truffle mashed potatoes - £10

Smoked sweet potatoes - £10

Brussels sprouts - £10

Truffle maccheroni - £10

Desserts

Bûche de Noël - £16
Dark chocolate and salted caramel, crunchy hazelnut biscuit

Mont Blanc - £16
Crispy meringue, chestnut cream, cassis and vanilla cream

Christmas exotic globe - £16
Coconut cream with mango and passion fruit hear

Baked Alaska - £16

December 24th - Dinner

*Minimum spend per guest - £200
Food, beverages and service charge included*

December 25th - Lunch

*Minimum spend per guest - £200
Food, beverages and service charge included*

**We welcome you daily throughout
the Festive Season for à la carte lunch and dinner**