

MOMF_{LA} *London*

New Year's Eve Dinner

Mise en bouche

Tarama with buchtu brioche

Starters

**Burrata with beetroot, pistachio
and winter black truffle - £38**

King crab with gratinated citrus butter - £58

Oysters (6 / 12) - £32 / £64

Yellowtail carpaccio with Menton lemon and caviar - £52

Beef arancini with caviar - £41

Marble foie gras - £34
With quince and Espelette chilli jelly

Beetroot carpaccio - £28
With truffle mustard and maple syrup dressing

Main Courses

Surf & Turf - £64

*Black Angus Australian sirloin and lobster, served with
truffle celeriac purée and buckwheat crisp*

**Truffled Bresse chicken - whole to share
£140 (for 2) or half £70**

*Winter sautéed mushrooms, Lyonnaise potatoes,
and Vin Jaune sauce*

Grilled turbot fillet - £58

*Champagne velouté, watercress with brown butter, parsnips
and almond "reinsing" garnish*

Spicy roasted cauliflower - £29

Coconut tahini sauce, almond & coriander pesto, date chutney

Beef & truffle ravioli with black truffle butter - £44

Sides

Truffle mashed potatoes - £12

Roasted butternut with hazelnuts - £12

Baby broccoletti with algae butter - £12

French fries with truffle - £12

Desserts

Strawberry, white chocolate & champagne - £18

Chocolate, caramel & pecan - £18

Cherry & eggnog mousse with gingerbread ice cream - £18

December 31st

1st seating: 6:30 p.m - 8:30 p.m

Minimum spend per guest - £160 per person
Food, beverages and service charge included

2nd seating: 9:00 p.m - onwards

Minimum spend per guest - £290 per person
Food, beverages and service charge included

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