

M O M M M I

HAPPY
NEW
YEAR

2018

Option 1:

NYE SUPPER CLUB

COCKTAIL RECEPTION+BESPOKE MENU+BOTTOMLESS DRINKS

£100pp - 7:30pm 'till Late



Option 2:

THE BAR @MOMMI

HOUSE HAPPY HOUR: 9 - 10PM

£10pp - 9pm 'till Late



DRINK.DINE.DANCE.DJ'S

M O M M I

HAPPY
NEW
YEAR

2018

£100pp

Cocktail Reception | 7:30pm

NYE SUPPER CLUB MENU

To Nibble

Padron Peppers, Flaked Sea Salt
Spicy Tuna & Mango & Avocado Maki Sushi Roll
Smoked Anticucho Aubergine Puree, Plantain Chips

To Start

"Shrimp & Lobster Cocktail" Whipped Avocado,
Jalapeño Causa, Smoked Aji Panca Hollandaise, Salad of Herbs
Akaushi Beef Tataki, Picked Japanese Mushrooms, Truffled Onion Ponzu, Crushed Hazelnuts, Yuzu Oil

To Continue

Seared Matcha Tea Smoked Sea Trout & Crispy Tempura Soft Shell Crab,
Wasabi Kewpie Mayo, Samphire Salt, Confit Lime, Red Onion & Coriander
24 Hour Braised Lamb Teriyaki, Burnt Spring Onion, Sticky Rice, Rainbow Roots, Beets & Shoots
Ginger Infused Flash Fried Asparagus & Tender Stem Broccoli, Black Sesame Dressing

To Finish

Sticky Salted Caramel & Date Pudding, Yuzu Ice Cream
Chicha Morada Mulled Winter Fruit Crème Brulee
Sweet Potato Churros, Honey & Cinnamon Glaze, Chilli Chocolate Sauce

UNLIMITED DRINKS*

Bubbles: House Pour Prosecco
White Wine: Sauvignon Blanc - Chile
Red Wine: Malbec - Argentina
Rose Wine: Touriga Nacional - Portugal
Draught Beer: Asahi
Bottle Beer: Cusquena



*T&Cs apply. Bottomless Booze for the whole dining party - no exceptions. Waiter - poured 8:30-10:30pm at the table.

V = Vegetarian, VO = Vegan. ALL FOOD IS GLUTEN FREE

ALLERGIES & INTOLERANCES - Please Speak to staff regarding your requirements. Full Allergen Information available on request.

M O M M I

HAPPY
NEW
YEAR

2018

£100pp

Cocktail Reception | 7:30pm

NYE SUPPER CLUB VO MENU

To Nibble

Padron Peppers, Flaked Sea Salt
Spicy Avocado, Mango & Sweet Pepper Maki Sushi Roll
Smoked Aubergine Puree, Plantain Chips

To Start

Crispy Sweet Potato, Jalapeño Causa, Smoked Aji Panca "Yogurt" Salad of Herbs
Palm Heart, Artichoke, Heritage Tomato & Beetroot Ceviche,
Coriander Leche de Tigre, Red Onion & Lime

To Continue

Tempura Cauliflower,
Sticky Rice, Ginger & Sesame, Teriyaki Sauce, Burnt Spring Onions, Amu Su Cucumber
Kombu Roasted Japanese Mushrooms,
Smoked Tofu, Fennel & Garlic Puree, Edamame Beans, Crisp Seaweed
Ginger Infused Flash Fried Asparagus & Tender Stem Broccoli, Black Sesame Dressing

To Finish

Robata Grilled Pineapple, Yuzu & Mint Sorbet, Roasted Pistachios
Chicha Morada Mulled Winter Berries, Coconut "Yogurt" Ginger Cookies
Sticky Toffee Date Pudding, Kumquat Jam

UNLIMITED DRINKS*

Bubbles: House Pour Prosecco
White Wine: Sauvignon Blanc - Chile
Red Wine: Malbec - Argentina
Rose Wine: Touriga Nacional - Portugal
Draught Beer: Asahi
Bottle Beer: Cusquena



*T&Cs apply. Bottomless Booze for the whole dining party - no exceptions. Waiter - poured 8:30-10:30pm at the table.

ALLERGIES & INTOLERANCES - Please Speak to staff regarding your requirements. Full Allergen Information available on request.