

M O M M I NEW YEAR'S EVE

COCKTAIL RECEPTION | 7:30PM

NYE SET MENU DINING

To Nibble - For The Table

Shiitake mushroom gyoza, pickled sea asparagus, jalapenos and ginger (vo)

Wakame seaweed miso soup shots, katsuobushi flakes

Crocantes con guac, avocado and lime tortillas, plantain crisps (vo)

To Start - Select One Per Person

Shredded duck tostada, chipotle cherry salsa, burnt spring onions, aji panca yogurt glaze, pomegranate

Nikkei salmon sashimi, pickled jalapenos, preserved kumquat, coriander and ikura

Classic peruvian causa "shrimp cocktail" smoked aubergine anticucho puree, lobster oil

Tempura cauliflower, sticky sriracha teriyaki sauce, toasted sesame seeds (vo)

To Continue - Select One Per Person

Seared rare ahi tuna, poached baby fennel, botija olives, huacatay hollandaise, fennel pollen

Slow cooked grass fed short rib of beef, buttered miso mash, crispy noodles, amu su carrots

Robata grilled baby pork cutlets, nashi pear and scorched tomato salsa criolla

Garlic roasted courgette and aubergine, seasoned sushi rice, coconut "yogurt" crispy leeks (vo)

To Finish - Select One Per Person

Chicha morada poached plum, hibiscus and white chocolate crème brulee

Dulce de leche sticky toffee pudding, warm honey

Selection of japanese mochi ice cream, ginger cookies

UNLIMITED DRINKS*

Bubbles: House Pour Prosecco

White Wine: Pinot Grigio - Argentina

Red Wine: Pinot Noir - Chile

Rose Wine: Rioja Rosado - Spain

Draught Beer: Asahi

Bottle Beer: Cusquena

£105PP

JOIN US IN THE BAR 'TILL LATE - DJ'S FROM 11PM

*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.