

New Year's Eve Dinner

31 December 2022

A Glass of Moët & Chandon Brut NV Champagne

Starters

Guacamole organic avocado, lime pepitas, mix of herbs, warm totopos
Pico de Gallo plum tomato, red onion, serrano chili

Slow cooked lamb corn quesadilla, tomatillo sauce and watercress

Octopus macha tostada, fresh avocado, black bean puree

Beef tartare, arbol vinaigrette, pickled gherkins and horseradish and pita bread

Hot Lava Stones

Lamb Rump

Sirloin Steak

served with

white lime leaf rice & black bean purée

roasted potatoes & salsa brava

Pre-dessert

Tapioca Pearl Salad, Fruit Brunoise, Coconut Sorbet

Desserts

Black forest mini gateaux

Chestnut cake with apricot & orange marmalade

Treacle tart with cinnamon and honey whipped cream

Madera midnight snacks



MADERA

at treehouse london

New Year's Eve Dinner

31 December 2022

A Glass of Moët & Chandon Brut NV Champagne

Starters

**Guacamole organic avocado, lime pepitas,
mix of herbs, warm totopos**

Pico de Gallo plum tomato, red onion, serrano chili

Wild mushrooms corn quesadilla

Pistachio mole tostada, roasted peppers, and wild mushrooms crisps

Hot Lava Stones

Cauliflower steak

served with

lime leaf rice

black bean pure

roasted peppers

Pre-dessert

Tapioca Pearl Salad, Fruit Brunoise, Coconut Sorbet

Desserts

Victoria Lemon Sponge raspberry jam, vanilla cream

Chocolate Sacher Cake with apricot & orange marmalade

Treacle Tart with cinnamon and maple whipped cream

Madera midnight snacks



MADERA

at treehouse london

New Year's Eve

31 December 2022

Cocktails

El Classico

Codigo Rosa, Lillet Rouge, Sparkling Rose

£15

Mojito de Medianoche

Illegal Mezcal, Lime, Agave, Blueberries, Mint

£15

Luz de la Luna

Codigo Reposado, Remy Martin, Apple infused Disaronno,

Angostura & Chocolate Bitters

£17

Ultima Palabra

Illegal Mezcal, Green Chartreuse, Strega Digestif,

House-made Citrus Mix

£15



MADERA

at treehouse london