

*New Year's Eve
at Madera in Treehouse London*

Sunday 31st December 2023

Cocktails

Paloma Con Champán 17

El Rayo Blanco, Citrus, Agave, Grapefruit, Champagne

La Franqueza 16

Vivir Blanco, Dry Vermouth, Rosemary,
London Essence Soda Water

Spritz De Hibisco 16

Ojo de Dios Hibiscus, Citrus, Bisol Jeio Organic Prosecco

Deconstruido Mojito 16

Two Drifters White Rum, Raspberry,
Mint, London Essence Soda Water

*New Year's Eve
at Madera in Treehouse London*

Sunday 31st December 2023

5pm - 7.30pm

Madera will be serving a reduced a la carte menu.

Please book your table here:

<https://www.sevenrooms.com/reservations/maderaatreehouse>

New Year's Eve at Madera in Treehouse London

Sunday 31st December 2023

8pm - 1am

A glass of Champagne

Starters to share

Slow cooked lamb corn quesadilla with tomatillo sauce and watercress
Octopus Macha tostada served with fresh avocado and black bean puree

Beef Tartare served with árbol vinaigrette, pickled gherkins,
horseradish, and pita bread

Seafood ceviche with passion fruit leche de Tigre,
sweet potato, and crispy corn

Main Course

Select one

Hot Lava Stones

Lamb rump sirloin steak marinated in coriander and chilli
served with potato bravas, tortillas & coriander lime rice

or

Talla Fish stile with fresh mint tarragon served with
coriander salad, pickled onions, rice, beans and fresh corn tortillas

Pre-Dessert

Tapioca pearl, fruit brunoise, coconut sorbet

Desserts to share

Black forest mini gateaux

Chestnut cake with apricot & orange marmalade

Treacle tart with cinnamon and honey whipped cream

Madera midnight snacks

£195 per person

New Year's Eve
at Madera in Treehouse London
Vegetarian Menu

Sunday 31st December 2023
8pm - 1am

A glass of Champagne

Starters to share

Cream of guacamole with pomegranate, lime pepita seeds and totopos

Wild Mushroom corn quesadilla

Pistachio mole tostada with roasted peppers and wild mushroom crisps

Main Course

Hot Lava Stone

Cauliflower steak

served with

lime & coriander rice

Black bean puree and roasted peppers

Pre-Dessert

Tapioca pearl, fruit brunoise, and coconut sorbet

Desserts to share

Victoria lemon sponge served with raspberry jam and vanilla cream

Chocolate sachertorte cake with apricot & orange marmalade

Treacle tart with cinnamon and maple whipped cream

£175 per person