

New Year's Eve Day Menu

3 COURSES £45.00 | BEFORE 19:00

3 COURSES £65.00 | AFTER 19:00

+ GLASS OF PROSECCO AND ENTERTAINMENT

Starters

GRILLED OCTOPUS

served on a bed of creamed potatoes and confit cherry tomatoes

SEARED KING SCALLOPS WRAPPED IN PANCETTA

served on a bed of yellow saffron risotto

LIGHT VEGETABLE TEMPURA

served on a bed of broad beans, tomato concasse and crispy leeks

LIGHTLY SPICED BEEF CARPACCIO

served on a bed of rocket topped with truffle pecorino shavings and a mustard dressing

CREAM BURRATA

served with apulia style focaccia garnished with pesto

Mains

MIX SEAFOOD LINGUINE

with a cherry tomato confit and garlic

CHARGRILLED WHOLE SEABASS

served with seasonal grilled vegetables

GOATS CHEESE AND SUNDRIED TOMATO RAVIOLI

served with a sage butter (v)

CHICKEN ROLLE WITH ASPARAGUS

served on a bed of creamed potatoes and seasonal grilled vegetables

VEAL SHANK BRAISED WITH ROSEMARY, CARROTS, ORANGE ZEST

served with risotto milanese

RIB EYE STEAK 12oz

with grilled vegetable served with peppercorn sauce
(Ex. Gourmet Pizza)

Desserts

LAYERS OF LADYFINGERS DIPPED IN COFFEE

with whipped mascarpone, decorated with coffee granita and cocoa dust

CHOCOLATE PASTRY DISCS FILLED WITH SWEET RICOTTA AND DICED PEAR

served with a poached pear in italian wine, decorated with star anise

A GIFT FROM ANTONIETTA

a selection of cannoli and macaroons

SELECTION OF THREE LUXURY CHEESES

served with biscuits, celery, grapes and chutney