

£65 PER PERSON

NEW YEAR'S EVE MENU

Glass of Prosecco and a selection of homemade Canapés on arrival

Venison carpaccio with rocket, shaved parmesan & lemon vinaigrette (gf)

Homemade Fagioli & ham hock soup served with Italian bread

Wild mushroom arancini with scamorza & spicy Napoli sauce (v)

Deep fried crispy squid served with our homemade sweet chilli
& ginger relish, rocket & lemon

Gamberoni - pan fried tiger prawns, chilli, garlic, cherry tomatoes
& a white wine butter sauce



Elderflower & raspberry sorbet (v/gf)



Spinach & ricotta cannalloni with Napoli sauce & mozzarella (v)

Pork fillet wrapped in Parma ham stuffed with smoked mozzarella, pancetta
& shallots in a white wine & sage butter sauce served with mashed potato
garnished with deep fried onions

Salmon fillet served on a bed of pancetta, spinach & lentils

Rump of lamb served with hand-cut roasted butternut squash chips, green beans
wrapped in smoked pancetta & a blackberry balsamic reduction (gf)

Roasted butternut squash risotto with fresh thyme, roasted almonds &
smoke paprika mascarpone (v/gf)

TRIO OF DESSERTS

Tiramisu made with illy coffee liqueur, chocolate & espresso

Rich indulgent chocolate & raspberry torte

White chocolate & hazelnut cheesecake with black pepper
& strawberry coulis

For gluten free we have a selection of homemade sorbets or vanilla ice-cream

An optional 10% service charge will be added to your total bill