

NEW YEAR'S EVE 2017 MENU

A selection of homemade canapés

Primi

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

Chorizo arancini stuffed with fontina cheese served with a cucumber yoghurt

Venison carpaccio with rocket, parmesan shavings, with a lemon & oregano vinaigrette (gf)

Ham hock and beans soup with toasted Italian bread (gf without bread)

Roasted courgette & peppers salad with rocket, pine nuts, goats' cheese fritters & rosemary oil (v)

Sorbet

Strawberry and elderflower sorbet (gf)

Secondi

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

Rump of lamb served with roasted butternut squash purée, green beans wrapped in smoked pancetta with a blueberry & blackberry balsamic reduction (gf)

Pan-fried lemon sole fillet on a bed of basil mash potato, olives, sun-dried tomato, with lemon butter sauce

Pan-fried duck breast on a bed of sautéed red cabbage, sweet potato chips and a raspberry balsamic reduction

Tiger prawns and crab risotto with lemon zest and baby spinach, finished with chilli butter

Gnocchi with roasted rosemary courgettes & pepper purée, topped with buffalo mozzarella & pine nuts (v)

Dessert

Trio of desserts – A collection of our famous desserts on one plate for each person to enjoy:
tiramisu, chocolate torte, and cheesecake

