

NEW YEAR'S EVE MENU

Glass of Prosecco on arrival

Homemade Minestrone soup served with Italian bread (vegan) (gf without bread)

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

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

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

Pan fried scallops with chorizo, sweet chilli & ginger relish & frisee (gf)

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

Classic tomato & basil bruschetta - plum tomatoes,
basil, oregano, sea salt, garlic & extra virgin olive oil (vegan)

Elderflower & raspberry sorbet

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
(gf without deep fried onions)

Pan fried Red seabream served on a bed of pepperonata with sautéed rosemary new potatoes
& a tarragon hollandaise sauce (gf)

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

Roasted butternut squash risotto with fresh thyme, roasted almonds &
smoked paprika mascarpone (v/gf) (vegan without mascarpone)

Handmade ravioli stuffed with goat's cheese & shallots with sage butter topped
with black truffle carpaccio (v)

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

Cheese board - a selection of Italian regional cheeses, crackers, membrillo & grapes
(Trio of sorbets or fruit salad for Vegans)

£65
per head