

NEW YEAR'S EVE MENU

Roasted cauliflower white bean soup with crispy sage (Gf/Df/Vegan)

Burrata served with roasted aubergine, sun-dried tomato & caramelised red onions (V/Gf)

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

Gamberoni – Pan fried king prawns – chilli, garlic, cherry tomatoes & a white wine butter sauce (Gf)

Wild mushroom arancini with scamorza served sweet chilli & ginger relish (V)

Venison carpaccio with rocket, shaved parmesan & lemon vinaigrette (Df without parmesan)

Kale & chickpea salad with apple, cranberries and toasted pecan nuts tossed with
a honey dijon mustard white wine vinaigrette (Gf/Df/Vegan)

Sorbet – Chambord & homemade raspberry. (Gf/Df/Vegan)

Pork fillet wrapped in Parma ham stuffed with smoked scamorza, pancetta & shallots
in a white wine & sage sauce served with mashed potato finished with deep fried onions
(Gf without deep fried onions)

Roasted salmon with a honey & pistachio crust served on a bed of roasted Mediterranean
vegetables & sautéed new potatoes (Gf without crust/Df)

Rump of Lamb served with roasted butternut squash puree, green beans wrapped
in smoked pancetta with a blueberry & blackberry balsamic reduction (Gf)

Fregola pasta with courgette, carrot, garlic & chopped tomatoes in a napoli sauce (Df/Vegan)

Melanzane parmigiana – homemade aubergine, tomato & mozzarella
served with a rocket & parmesan salad (V/Gf)

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

Cheese board – a selection of Italian regional cheeses, crackers, membrillio & grapes

Trio of sorbets or fruit salad (Gf/Df/Vegan)

5 COURSES - £65 P/P
PIANO BAR UNTIL LATE