

De Luca

# NEW YEAR'S EVE MENU 2021 / 22

Homemade butternut squash soup garnished with roasted pumpkin seeds (v/vegan)

Burrata served with roasted aubergine, sun-dried tomato & caramelised red onion (v)

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

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

Wild mushroom arancini with scamorza served with a cucumber yoghurt (V)

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

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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)

Courgette pasta with carrot, garlic & chopped tomatoes in a white wine & chilli sauce (Df/Vegan)

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

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

V – Vegetarian

Gf – gluten free

Df – Dairy free