

De Luca

New Year's Eve MENU

4 COURSE | £55

4 COURSE + PIANO BAR | £70

Pre Starters

SELECTION OF HOMEMADE BREADS made in-house each morning
served with extra virgin olive oil & balsamic vinegar (v)

OLIVES KALAMATA & BOSCAIOLA marinated in virgin olive oil with mushrooms,
sweet peppers, garlic & herbs (v/gf)

Starters

CAULIFLOWER & CHESTNUT SOUP served with handmade Italian bread

MUSHROOM ARANCINI stuffed with fontina cheese served with cucumber yoghurt (v)

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)

Main

PAN SEARED DUCK BREAST served with sweet potato mash, chilli & garlic green beans
with a blackberry & blueberry balsamic reduction.

PAN-FRIED SEA BASS FILLET served with rosemary, sea salt & olive oil Rosti potatoes,
roasted Mediterranean vegetables & a white wine & butter sauce

SMOKED SALMON & CRAYFISH risotto (gf)

MELANZANE PARMIGIANA – homemade aubergine, tomato & mozzarella bake, served with a rocket &
parmesan salad (v/gf)

VEGAN GNOCCHI with a walnut & mushroom sauce (vegan/vegetarian)

Dessert

ORANGE & CINNAMON CHEESECAKE served with a blueberry coulis & cinnamon shortbread

TIRAMISU made with chocolate, coffee liqueur & fresh espresso

RICH INDULGENT CHOCOLATE & RASPBERRY TORTE served with vanilla ice cream & fresh raspberries

DUO OF SORBET a selection of flavours - please ask your waiter (vegan)

V – Vegetarian

Gf – gluten free

Df – Dairy free