

# New Years Eve Menu



## Benvenuto alla nostra tavola.

We're delighted to welcome you with a glass of Prosecco.  
Enjoy your meal!

**£85 PER PERSON (Adults)** Pre-order required

### To Start

#### **Terrina Mediterranea di Polpo e Patate al Tartufo**

Mediterranean-style octopus and potatoes terrine with truffle dressing

#### **Gamberi in buttermilk con salsa ai Peperoni Arrostiti**

Crispy shrimp served with roasted red pepper sauce

#### **Antipasto Gourmet di Prosciutto di Parma e Gorgonzola**

Elegant Parma ham paired with gorgonzola, fresh figs, arugula, asparagus and a touch of honey dressing

#### **Bruschetta ai Funghi Porcini e pomodorini**

Toasted ciabatta bread topped with sautéed porcini mushrooms and sweet cherry tomatoes, garlic, fresh herbs and a drizzle of truffle oil

#### **Arancini ai Frutti di Mare**

Seafood risotto with shrimp, calamari and smoked salmon with a hint of garlic & parsley, served with crayfish mascarpone sauce

### Main Dishes

#### **Filetto alla Wellington di Manzo**

Beef fillet with mushroom duxelles and Parma ham, encased in crisp puff pastry, finished with a subtle red wine jus

#### **Pollo Ripieno di Spinachi e Ricotta al Forno.**

Chicken Breast stuffed with ricotta & spinach oven-baked with a light cream sauce

#### **Branzino alla Mediterranea con capesante e Gamberetti**

Seabass fillet with scallops, prawns, olives, capers, cherry tomatoes served with bisque Brandy sauce

#### **Costolette di Agnello "Barnsley Chop al vino Rosso e Rosmarino.**

Chargrilled lamb chops with red wine reduction and Rosemary served with saffron risotto

#### **Lasagne di Verdure, Spinachi, Ricotta e Pesto**

Layered vegetable lasagna with spinach & ricotta, finished with fresh Pesto  
*(on your choice from our A La Carte Menu (Vegetarian option))*

### Decadent Desserts

#### **Classic Italian Tiramisu**

An indulgent dessert of lady fingers cookies soaked in espresso with a smooth creamy filling of Mascarpone, finished with a sprinkle of cocoa powder

#### **Banoffee Pie**

Layer of crunchy biscuit base, home-made slow-cooked caramel toffee, fresh bananas and light whipped cream, finished with chocolate shavings

#### **Mix Berry Cheese cake**

A smooth, creamy cheesecake layered on a golden biscuit base, crowned with a vibrant mix-berry compote

**A refreshing chilled lemon liqueur to end your meal**

**Join us for live entertainment throughout the evening,  
as we celebrate the New Year together.**

