

NEW YEAR'S EVE MENU 2021

STARTERS

Portobello mushroom filled with Gorgonzola, herb crust, white truffle oil, wild rocket leaves
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Seared Black Pearl scallops, salmon caviar, pea purée, black pudding, white wine and cream
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Tricolore salad of buffalo mozzarella, beef tomato, avocado, oregano, fresh basil, Extra Virgin olive oil
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Smoked salmon, Atlantic prawns, prawn crevette, avocado, mixed leaves, Marie-Rose sauce, lemon
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Selection of Italian cured meats, artichoke, pickles, sun dried tomatoes, baby mozzarella, crostini bread

MAINS

Tortelloni pasta filled with Gorgonzola & walnuts, fresh spinach and Italian cheese sauce
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Medallions of Angus beef fillet, fondant potato, grilled vine tomatoes, Barolo wine reduction
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Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce
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Fillets of sea bass, prawn crevette, wilted spinach, ravioloni filled with Devon crab, lobster bisque
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Chicken breast, Parma ham, Fontina & asparagus, sautéed potatoes, tomato velouté sauce, white truffle

DESSERTS

Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis
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Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries
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Tiramisu, strawberry cheesecake, vanilla ice cream, toasted almonds raspberry coulis
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Selection of Italian cheeses, served with quince jelly, celery sticks, grapes, savoury biscuits
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Tiramisu with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa

3 COURSES £ 55

5:00PM – 11:00PM

A discretionary 10% service charge will be added to your bill