

NEW YEAR'S EVE MENU**Complimentary Glass of Prosecco on arrival (Blush or White)*****Risotto di Gamberi al Prosecco***

Butter fried King Prawns Cooked in Lemon Butter Served with Prosecco Risotto

Formaggio di capra con nocciole e cipolle

Baked Goat's Cheese with Walnut Crust on Balsamic Onions, Chicory and Water cress

Seppie Ripiene con salsa

Stuffed Squid in Tomato and Olive Sauce with Ciabatta Bread

Affettato Misto con Fichi

Fine Cut Italian Cured Meat Speck and Coppa Served with Honey Roast Figs

Zuppa di Avocado e Pastinaca

Avocado & Parsnip Soup Served with Garlic Croutons

Ravioli di Carne

Mini Beef Ravioli in Meaty Napoli Sauce

Filletto di Vitello con Dolcelatte e Spinaci

8oz Veal Fillet with Spinach and Dolcelatte Sauce on Sweet Potato Mash

Pollo alla Mediterranea con Salsa Verde

Chicken Supreme Served with Grilled Mediterranean Vegetables, Drizzled with Basil Pesto

Petto di Anatra

Duck Breast Cooked in Balsamic Chilli Sauce and Served on Broccoli, Lentils

Bistecca con Salsa a Scelta

10oz Sirloin Steak with a Choice of Sauce (Pepper Sauce, Tomato and Mushroom or Diane Sauce)

Pesce Misto con Asparagi

Trio of Fish Fillets in Butter, White Wine, Tarragon Sauce Served with Asparagus (Salmon, Sea-bass, Haddock)

Gnocchi Verdi Freschi con Ricotta e Salsa

Homemade Green Gnocchi Baked in Ricotta, Sage and Touch of Tomato

Peperone e Melanzana Ripieni con Patatine

Stuffed Pepper and Aubergine Topped with Fontina Cheese Served with Chunky Chips

White Chocolate Crème Brule with Sugared Raspberries

Homemade Tiramisu

Double Chocolate Tart Served with Ice-Cream or Fresh Cream

Italian Cheese & Biscuits

4 Courses 34.50 per person