



MENU DI CAPO D'ANNO

NEW YEAR'S EVE MENU



Arrival at 19.15
Dining at 20.00

Bilinis with lamb reduction and goats cheese and roasted pepper frittata

ANTIPASTO

MELANZANE CON RAGU

Oven baked aubergine filled with fresh Duck ragu and aubergine, served with a delicate parmesan reduction

PRIMO

RAVIOLI ALLO ZAFFERANO

Homemade saffron ravioli filled with sun blushed tomatoes, spinach and smoked mozzarella then tossed with butter and basil

SECONDO DI PESCE

SALMONE AL CARTOCCIO

Salmon fillet cooked al Cartoccio with cherry tomatoes, black olives, wild mushrooms, basil, oregano, white wine and olive oil

SORBETTO

SORBETTO AL MOJITO

From the famous rum based cocktail, this lime, Bacardi and fresh mint sorbet will refresh your palate

SECONDO DI CARNE

FILETTO IN CROSTA DI FORMAGGIO

Scotch fillet steak topped with a melted Dolcelatte cheese crust and served with a port wine reduction
Served with turned potatoes and mange tout tossed in butter

DOLCE

TORTA DI CRÈME BRULEE

Italian crème brulee torte

GLASS OF PINK CHAMPAGNE TO CELEBRATE THE NEW YEAR

MUSIC AND DANCING WILL START AT MIDNIGHT

A £10 per person non-refundable deposit will be required for booking confirmation
£ 60.00 Per Person