



# **MENU DI CAPO D'ANNO NEW YEAR'S EVE MENU**



**Arrival at 19.00**

## **STUZZICHINO**

### **CARPACCIO DI BRESAOLA**

Cured bresaola meat served with fresh rocket, parmesan shavings and a lemon and basil pesto dressing

## **ANTIPASTO**

### **GAMBERONI IN PADELLA**

King prawns served with asparagus, sun blush tomatoes and a fish vellutee`

## **PRIMO**

### **GNOCCHI QUATRO FORMAGGI**

Homemade potato gnocchi served with a creamy four cheese sauce and crushed walnuts

## **SECONDO DI PESCE**

### **ORATA CON CARCIOFI**

Sea bream, artichoke puree and vegetable fricassea

## **SORBETTO**

### **SORBETTO AL MOJITO**

A refreshing homemade citrus mojito sorbet

## **SECONDO DI CARNE**

### **FILETTO AI FUNGHI E TALEGGIO**

Grilled Scotch fillet steak on a bed of wild mushrooms and brandy sauce, topped with melted Taleggio cheese

## **DOLCE**

### **PANNA COTTA AL BANOFFEE**

Banana panna cotta, toffee puree and caramelised biscuit crumb

**A GLASS OF PROSECCO FROM VILLA ROMANA TO CELEBRATE THE NEW YEAR**

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**MUSIC AND DANCING WILL START AT MIDNIGHT**

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

**£ 60.00 Per Person**

Vegetarian choices are available upon request and alternatives for those with special dietary requirements.

We will need to be notified a week in advance if you require these choices