

NEW YEAR'S EVE MENU 2018

STARTERS

King scallops, caviar, herb & amaretto crust, petit pois purée, wrapped in pancetta, vin blanc
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Portobello mushroom filled with Gorgonzola, herb crust gratin, white truffle oil, Swiss chard salad
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Goat's cheese mousse, grilled asparagus spears, beetroot carpaccio, rye crispbread, balsamic glaze
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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, Borolo wine reduction
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Fillets of sea bass, prawn crevette, wilted spinach, ravioloni filled with Devon crab, lobster bisque
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Corn fed chicken supreme, sautéed potatoes, truffle oil, tarragon, wild mushrooms, white wine cream

DESSERTS

Vanilla & raspberry pannacotta, blackcurrant sorbet, fruits of the forest cheesecake
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Warm chocolate tart, pistachio ice cream, garnished with pistachio nuts, fresh strawberries
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Tiramisu of amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa
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Selection of Italian cheeses, served with quince jelly, celery sticks, grapes and savoury biscuits

3 COURSES £55.00

7:00PM – 11:00PM