

NEW YEAR'S EVE MENU 2019

STARTERS

- Portobello mushroom filled with Gorgonzola, herb crust, white truffle oil, wild rocket leaves
~
Seared Black Pearl scallops, salmon caviar, pea purée, black pudding, white wine and cream
~
Tricolore salad of buffalo mozzarella, beef tomato, avocado, oregano, fresh basil, Extra Virgin olive oil
~
Smoked salmon, Atlantic prawns, prawn crevette, avocado, mixed leaves, Marie-Rose sauce, lemon
~
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
~
Medallions of Angus beef fillet, fondant potato, grilled vine tomatoes, Borolo wine reduction
~
Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce
~
Fillets of sea bass, prawn crevette, wilted spinach, ravioloni filled with Devon crab, lobster bisque
~
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
~
Trio of caramel pannacotta, poached pear, mango and passion fruit cheesecake
~
Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries
~
Selection of Italian cheeses, served with quince jelly, celery sticks, grapes, savoury biscuits
~
Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa

3 COURSES £49.00

5:30PM – 11:00PM

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