

# NEW YEAR'S EVE MENU

£95 PER PERSON

**A glass of Prosecco & canapés on arrival**

## TO SHARE

Italian artisan cured meats, salame & cheeses, olives,  
chargrilled baby artichokes, sun-dried tomatoes  
& our bread board

## STARTERS

Parma ham bruschetta, spicy 'nduja, honey,  
pistachio & toasted ciabatta

Truffle arancine, crispy rice croquettes with truffle (v)

Pan-fried scallops, potato puree & crispy pancetta

Carpaccio, thinly sliced beef fillet,  
Venetian dressing

## MAINS

Slow cooked beef, red wine, potato puree

Chicken with wild mushrooms, gnocchi, truffle cream

Wild Atlantic cod, salame Napoli, potato,  
cherry tomatoes & rosemary

Fillet steak (225g), served with fries & peppercorn sauce

Spinach & ricotta ravioli, sage butter  
& toasted pine nuts (v)

## DESSERTS

Chocolate & hazelnut cheesecake with Ferrero Rocher,  
sour cherry compote (v)

Crema Catalana, Catalan style crème brulee  
with saffron, cinnamon & hazelnut biscotti (v)

Warm apple & blackberry crostata, vanilla ice cream (v)

Cheese board, Italian artisan cheese selection

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change.** An optional service charge will be added to your bill.