

New Year's Eve

MENU

£145

A GLASS OF CHAMPAGNE & CANAPÉ ON ARRIVAL

Starters

BRUSCHETTA CON GAMBERONI

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rosso piccante & toasted Sardinian flatbread (v)

CAPELANTE

Roast king scallops with vermouth, garlic, lemon & breadcrumbs

CARPACCIO DI MANZO

Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

PROSCIUTTO DI PARMA

Finely sliced Parma ham with buffalo ricotta, truffle honey & pistachio served with crisp Sardinian flatbread

Mains

Served with a selection of seasonal vegetables & roast rosemary potatoes for the table to share (v)

SALMONE

Roast Loch Duart salmon fillet with sautéed Scottish mussels & Martini Bianco creamy sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI CON GAMBERI ROSSI

Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil

BISTECCA DI FILETTO

Chargrilled sirloin steak (225g) & fries with a brandy & green peppercorn sauce

AGNELLO ALLA SCOTTADITO

Grilled lamb cutlets with crispy guanciale, olives, honey, lemon & rosemary

MELANZANE ALLA PARMIGIANA

Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto (v)

POLLO SALTIMBOCCA

Roast chicken escalope wrapped in Parma ham with sage & Marsala creamy sauce

Desserts

TIRAMISÚ

The ultimate Italian dessert (v)

CHEESECAKE AL CIOCCOLATO

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

PANNA COTTA

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti biscuit

GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (v)

VEGAN DISHES AVAILABLE ON REQUEST

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 & caloric information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.

AW25