

NYE 2017

£90.00 PP

ANTIPASTO

**V SFORNATO DI PARMIGIANO CON AGRO DOLCE DI VERDURE E
BISCOTTINI DI PARMIGIANO**

Parmesan panna cream with Parmesan biscuit, mulled pear and traditional lentils

PRIMI

***SALMONE AFFUMICATO CON GRANCHIO E GUACAMOLE**

Smoked Salmon with dressed Cornish crab, avocado, cucumber and tomato tian

FORMAGGIO DI CAPRA CON ASPARAGI BIANCHI

*** V White asparagus with warm goat's cheese, beetroot, hazelnuts & rocket**

ANTIPASTI TRADIZIONALE

***Traditional Italian cured meats with gnocco fritto, home-made pickles**

GNOCCHI DI RAPE ROSSE AL RAGOUT DI CERVO

**'Violet' Potato gnocchi with venison ragout, shaved black truffle pecorino
and cavolo nero**

LINGUINE CON ASTICE E VONGOLE

Linguine with Native lobster and manila clams, cherry tomatoes, white wine and garlic

SECONDI

BRANZINO ARROSTO CON CAPONATA E PURE AL BASILICO

**Whole roast seabass with caponata of Mediterranean vegetables and basil mash,
spiced olive crisps**

***POLLO CON PURE DI PATATE LENTICCHIE E SUGO AL ROSMARINO**

**Roast crispy breast of corn-fed chicken with Casteluccio lentils,
Cottechino sausage Potato fondant and rosemary gravy**

***NODINO DI VITELLO**

**Grilled sirloin of veal with duck liver pate, wild mushroom pithivier
and truffled potato croquet**

*** V TRIS VEGETARIAN**

**Ricotta & spinach roulade, wild mushroom risotto
& blue cheese gnocchi**

DOLCI

***PIATTO DI DOLCI DI SAN SILVESTRO**

An assiette of mixed deserts for New Year's Eve

*** V PIATTO DI FORMAGGI ITALIANI CON COMPOTE DI MELE COTOGNE**

**A platter of Italian cheese with fresh fruit and nuts, truffle honey
and 'music bread'**

V Denotes vegetarian dishes * Denotes dishes containing nuts

**Live music & entertainment will accompany
you throughout the evening!!**