

# **NEW YEAR'S EVE PARTY NIGHT**

## **MENU**

### **STARTERS**

#### **CULATELLO ALLA PARMIGIANA**

*"Culatello cured Ham, artichokes and black olives puree*

#### **CAPE SANTE PUNTO**

*Scallops pan fried with bacon, roast red peppers and asparagus, served on a bed of baby spinach leaves*

#### **SALMONE SCOZZESE MARINATO E GAMBERETTI**

*Scottish salmon Gravad-lax, prawns,*

*Served With beetroot salad*



### **MIDDLE COURSE**

#### **TORTELLI DI MELANZANE E SCAMORZA (V)**

*Aubergines and smoked mozzarella "Tortelli"  
in a creamed Black Truffle sauce*

#### **TORTELLI DI POLPA DI GRANCHIO E ARAGOSTA**

*Crab and lobster tortelli, herbs and  
cherry tomato concassee*



### **MAIN DISHES**

#### **FILETTO DI MANZO AL BAROLO CON PORCINI**

*Beef fillet, wild mushrooms and Barolo wine sauce*

#### **FILETTI DI BRANZINO E SALSA ALLO CHAMPAGNE**

*Sea bass fillets in a creamed champagne sauce*

#### **PETTO DI POLLO AL TARTUFO NERO E VINO BIANCO**

*Chicken breast in a white wine sauce and  
creamed black truffle*

**SERVED WITH:**

**ROAST POTATOES, MINTED CARROTS  
AND GREEN BEANS**



### **DESSERT**

#### **TORTA SAN SILVESTRO**

*The chef's New Year's Eve Gateau*



**COFFEE, TEA & AFTERS**

*£ 64.50 and 10% service on final bill*