

# **NEW YEARS EVE MENU**

# £65pp for adults

#### **STARTERS**

# Arancini al granchio

Deep fried rice balls with vegetables, mozzarella and bechamel sauce, topped with crab meat

# **Carpaccio Con Parmigiano**

Thin slices of marinated beef carpaccio, filled with parmesan cheese and fresh basil, served with crispy sourdough baguette

## Capesante e gamberi

Pan fried scallops, pancetta, king and tiger prawns with gratinated potato millefoglie, bisque and caviar

# Insalata di asparagi

Green asparagus, grilled endive salad, with tomatoes and mozarella, dijon mustard dressing, caramelised nuts and crispy bread

#### **MAINS**

## Fileto di pesce halibut

Pan fried halibut fillet, served with creamy potato risotto (no rice) and fresh black truffle

## Bistecca con tartufo e patate

Tender fillet steak, served with fondant potatoes, truffle foam, garlic, herb potato ball, topped with homemade demiglace

## L'anatra caramelisata

Pan fried duck breast, with mash potatoes, baby carrots, glazed apples and Cumberland sauce

#### Tagliatelle verdi con granchio

Spicy green tagliatelle pasta with crab meat, spring onion, cherry tomatoes and white wine sauce

# **DESSERTS**

#### **Desserto** misto

Small portions of desserts, chef's choice

# Pera sciroppata

Sweet pear cooked in red wine, served with vanilla ice cream and mascarpone cream

#### Chocolate soufflé

Warm chocolate soufflé with pistachio cream filling served with vanilla ice cream

#### Tiramisu

Coffee soaked savoiard biscuits, mascarpone cream and cocoa