

HAPPY New Year

€44.95 PER PERSON

Glass of Italian punch on arrival

ANTIPASTI

Carpaccio di Pescespada

swordfish carpaccio with crabmeat and avocado arancini and steamed asparagus

Spiedini di Gamberoni

grilled king prawns skewers served with salsa verde and marinated grilled courgette

Capesante e Pancetta

pan fried scallops served with crispy bacon and a side salad

Polenta con Straccetti di Manzo

pan fried polenta served with spicy beef fillet strips, diced cherry tomatoes and stem broccoli

Vellutata di Sedano Rapa (v)

celeriac and celery veloute, dark rye bread crostini and celery crisp

Funghi Ripieni con Paté di Pollo

stuffed mushroom cups, quail egg, homemade chicken liver pate, served with spicy mayo dipping

Antipasto Misto

mixed selection of Italian cured meats

SECONDI

Medaglione di Manzo al Barolo

pan fried welsh beef medallion, oyster mushroom, barolo sauce with crispy butternut squash

Risotto al Granchio e Langostine

arborio rice with cornish crab claws and langoustine

Trancio di Ippoglosso

pan fried halibut steak, butternut squash puree and roasted chestnut

Petto di Pollo Ripieno

stuffed breast of chicken, spinach, mozzarella, pancetta, potatoes and a cream cheese sauce

Terrina di Verdure alla Griglia (v)

grilled vegetable terrine, deep fried cauliflower, mint and mushroom sauce

Peperoni Ripieni (v)

slow cooked stuffed red pepper and mozzarella melt

DOLCI

Trio di Dolci

a sharing platter of dessert to include profiteroles, fruit of the forest pannacotta and orange & white chocolate cheesecake