

NEW YEAR'S EVE

5 COURSES 65.00

**A GLASS OF CHAMPAGNE CASTELNAU RÉSERVE BRUT
ON ARRIVAL**

❖ CANAPÉ ❖

All canapés included

ARANCINO TARTUFO (V)

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade, Sardinian flatbread

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, ricotta & truffle honey, crostini

❖ ANTIPASTI ❖

SALUMI E FORMAGGI

Artisan cured meats and cheese, freshly baked focaccia & grissini

❖ PRIMI ❖

TAGLIOLINI AL TARTUFO (V)

Fresh thin long pasta, truffle & Parmesan sauce, fresh truffle

RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon & samphire

❖ SECONDI ❖

ORATA

Sea bream, pistachio crust, cannellini bean purée & cavolo nero

BISTECCA DI MANZO

275G sirloin steak, confit potatoes, mushroom & marsala sauce

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

❖ DOLCI ❖

ALASKA AL FORNO (V)

Sweet ricotta & candied fruit coated in soft Italian meringue

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup & Chantilly cream

BOMBOLONI (V)

Italian-style doughnuts, white chocolate & raspberry sauce

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

Allergens
& Calories
Scan this code



Estate NYE