

NEW YEAR'S EVE

5 COURSES £50.00

Canapé

A GLASS OF FRANCIACORTA DOCG SATÈN

TRUFFLE ARANCINI (V)

Antipasti

TAGLIERE MISTO ★

Italian artisan cured meats, salami & cheeses

Starters

BURRATA PUGLIESE (V)

Apulian-style mozzarella, walnut & sage pesto, toasted sourdough

CARPACCIO

Seared sliced beef fillet, Venetian dressing & rocket salad

CAPELANTE

Scottish king scallops, confit garlic, chilli & parsley

Mains

PEPPERED FILLET STEAK

Angus & Hereford fillet steak medallions, peppercorn sauce, roast potatoes, sage & garlic

CHICKEN & WILD MUSHROOMS

Gnocchi, porcini & truffle cream

PAN-FRIED SEA BASS

Courgette scapece, mint, garlic & lemon sauce

RAVIOLI CAPRESE (V)

Ricotta & mozzarella filled pasta, tomato, fresh basil

Desserts

DELIZIA AL LIMONE (V)

Lemon sponge, limoncello syrup & Chantilly cream

CHOCOLATE FONDANT (V)

Warm chocolate sauce & vanilla ice cream

CHEESE BOARD

Gorgonzola, buffalo ricotta & Parmesan served with truffle honey, crostini, walnuts & mustard fruits

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 or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen and calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan ★ Vegetarian option available

Allergens & Calories
Scan this code

