



**NEW YEAR'S EVE
GALA NIGHT**

MENU

NEW YEAR'S EVE GALA NIGHT

£69.95

PLEASE COMPLETE & RETURN THE BOOKING
FORM OVERLEAF

GLASS OF PROSECCO

STARTERS

- 1 COCKTAIL DI GAMBERETTI CON MANGO E ARAGOSTA AURORA** 
Royal Greenland peeled prawns, mango and lobster cocktail served with marie rose sauce.
- 2 FILETTO DI MANZO PEPATO CARPACCIO** 
Seared peppered beef fillet set on wild rocket leaf, thinly sliced, drizzled with truffle oil and parmesan shavings and Italian dressing.
- 3 PORTOBELLO FARCITO CON FORMAGGIO DI CAPRA GRATINATO (V)** 
Portobello mushrooms filled with goats cheese and bread crumbs gratin, served on fresh tomato salsa and basil oil.
- 4 PERA AVOCADO CALDA CON SALAME CHORIZO** 
Warm avocado salad with chorizo, cherry tomatoes, and mixed salad leaf tossed with grain honey mustard dressing, croutons, and parmesan shavings.
- 5 SPIEDINO DELL ORTOLANO GRIGLIATO CON POLENTA (V)** 
Charcoal grilled Mediterranean aubergines, peppers, courgettes, onions with polenta (maize flour) drizzled with basil oil and balsamic glaze.

MAIN COURSES

- 1 SELLA D'AGNELLO ARROSTO ALLA ERBE AROMATICHE** 
Roasted rack of lamb served with honey roasted parsnips and red wine jus topped with a mixed herb crust.
- 2 SALMONE FRESCO DELLA SCOZIA FARCITO** 
Scottish fresh salmon butterfly fillet topped with asparagus and prawns flamed with brandy white wine and set on creamy sauce.
- 3 CONTROFILETTO DI VITELLINO ALLA GRIGLIA CON SALSA VERDE** 
Grilled veal entrecôte served with salsa verde (garlic, basil, fresh herbs, and green chilli). Cooked medium only.
- 4 PETTO DI POLLO SORPRESA** 
Chicken fillet parcel filled with mascarpone, garlic, and herbs, wrapped in pancetta and served in a creamy saffron sauce.
- 5 TORTINO DI MELANZANA AL FORNO PARMIGIANA (V)**
Aubergine baked in layers topped with tomato sauce, basil, oregano and parmesan cheese.

All main courses are served with either seasonal vegetables, tomato and onion salad, rocket salad with parmesan shavings and balsamic glaze or mixed salad leaves.

DESSERTS

- 1 TORTA DI FORMAGGIO CON MASCARPONE RICOTTA AL LIMONCELLO CON NIDO D'API**
Homemade cheesecake made with mascarpone, ricotta cheese, and citrus zest infused with Sicilian Limoncello liquor and honeycomb.
- 2 SOUFFLE DI CIOCCOLATE FREDDO AL GRAND MARNIER** 
Chocolate mousse with Grand Marnier served with pouring cream.
- 3 MELANGE DI FORMAGGI ITALIANI** 
Italian cheese board served with grapes, celery and cheese biscuits.
- 4 PROFITTEROLE DI SAN SILVESTRO**
Homemade profiterole tower served on sablé biscuit filled with whipped cream and cream patisserie. Drizzled with Nutella chocolate.

COFFEE OR TEA

