

NEW YEARS EVE MENU

4 Course Meal £95.00

Bellini Cocktail or Aperol Spritz on Arrival With Italian Aperitifs

STARTERS

MINESTRONE

Fresh Vegetable Soup

RISOTTO MARE

Italian Arborio rice cooked in white wine and garlic sauce
served with king prawns and mixed seafood

MISTO NATALIZIO

Selection of chilled smoked salmon, prawns, Parma ham & melon

RAVIOLI ALL' ARAGOSTA

Pasta filled with lobster in a rich and creamy homemade lobster sauce,
topped with fresh basil

MAINS

AGNELLO TARANTINO

Rack of Lamb in a red wine, garlic, French mustard and rosemary sauce,
served with a sweet potato and broccoli mash

BISTECCA FIORENTINA

Grilled T-bone steak served with sautéed potatoes and garlic mushrooms

SALT SEA BASS

Whole sea bass oven baked covered in sea salt, served with grilled vegetables,
sauteed potatoes and grilled scampi

PAPPARDELLE VEGETARIANA (v)

Flat large pasta topped with broccoli, white wine, sun dried tomato and
garlic served in a pesto sauce

MIXED GRILL FISH

Mix of fillet halibut, salmon, sea bass, grilled scampi served with
vegetables and new potatoes

DESSERTS

Tiramisu / Profiteroles / Panettone / Christmas Pudding

Ice Cream 2 scoops (strawberry or vanilla) / Strawberry Cheese Cake

CAFFÉ OR LIMONCELLO

Coffee or a traditional Italian lemon liquor

Please make staff aware of any allergies.

*Drinks & 10 % Service will be added to your final bill. Live music, countdown and disco until very late