

NEW YEARS EVE MENU

GLASS OF PROSECCO ON ARRIVAL!

MINESTRONE SOUP

With herb croutons

GARLIC & PARMESAN MUSHROOMS

Button mushrooms cooked in garlic, parsley & cream finished with Parmesan & cheesy crouton

HOMEMADE MEATBALLS

In a rich tomato sauce topped with rocket & Parmesan shavings

FILETTO ROSSINI

Fillet steak on a pâté crouton topped

with Parma ham, blue cheese & red

wine sauce

GRILLED RIBEYE STEAK

With a peppercorn sauce

DUCK BREAST

Pan roast duck breast with a classic

orange sauce

STARTERS

PARMA HAM & MELON

MOZZARELLA IN CARROZZA

Deep-fried mozzarella on a rich tomato sauce

TIGER PRAWNS

Pan-fried tiger prawns with pea purée & crispy pancetta

DUO FRITTO

(Salt & Pepper Calamari & Whitebait) Served with a sweet chili mayo dip

GOATS CHEESE & BEETROOT SALAD

Baked goats cheese served with beetroot salad and balsamic reduction

MAINS

PORK STEAK

Grilled pork loin steak with an apple cider, wholegrain mustard, leek & cream sauce

COD LOIN

Wrapped in Parma ham with capers, garlic, parsley, cherry tomatoes & butter sauce.

RISOTTO

With smoked chicken, red onions & broccoli.

GRILLED SALMON FILLET

With a king prawn ragu.

VEGETARIAN CANNELLONI

Pasta tubes filled with spinach & ricotta with béchamel & tomato sauce

POLLO PIZZAIOLA

Grilled chicken breast with onion, capers, black olives, oregano, garlic, and tomato sauce.

ANY PIZZA OR PASTA FROM OUR MAIN MENU

DESSERTS

TIRAMISÚ CHEESECAKE CHOCOLATE FUDGE CAKE
MIXED ICE CREAM

PROFITEROLES LIQUEUR COFFEE

£20 deposit per person required -

This is non refundable if cancellation is within 48 hours. **Preorders are required for each booking**If you have any dietary requirements or allergies please inform a member of staff.

4 COURSES: £64.95

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