

# New Year's Eve 2024

**SET MENU** £74.95 pp

*antipasti*

## MELANZANE ALLA PARMIGANA

Layers of sliced aubergine with buffalo Mozzarella, fresh tomato sauce, basil and topped with parmesan then baked to perfection.

## CARPACCIO DI MANZO

Thinly sliced fillet of Beef carpaccio, uncooked, marinated and seasoned with herbs.  
Served with rocket, and Grana Padano cheese flakes

## GAMBERONI DI BRANDY

Pan fried prawns marinated in spices and chili and cooked with brandy, cherry tomatoes and courgettes

## FUNGHI TRUFFLE CREPES

Crepes stuffed with mushrooms cooked with onions, double cream and vodka served with a truffle sauce

*secondi*

## TAGLIATA DI MANZO

Sirloin steak sliced and served on a hot lava stone with Barolo or peppercorn sauce

## ANATRA ALL'ARANCIA

Filet of duck flambéed with grand Marnier liqueur and served with orange sauce

## SALMONE CAPODANNO

Salmon coated in sesame seeds resting on a pea and mint puree

## CRAB RISOTTO

Risotto with Cornish crab with chili and white wine topped with rocket

**MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND ROSEMARY ROASTED POTATOES**

*desserts*

## BAILEYS CHEESECAKE

Homemade Cheesecake with Baileys Irish cream liqueur and an extra shot on the side

## TORTINA DI CIOCCOLATO

Chefs special Chocolate and banana tarte served with double cream

## LEMON SORBET

Delicious lemon sorbet made with lemons and served in a lemon skin and a shot of limoncello liqueur

## A SELECTION OF CHEESES

Served with artisan biscuits, grapes, nuts and chutney