

New Year's Eve 2025

SET MENU £75.00 pp

antipasti

DEPOSIT £20.00 Per Person
Required at the time of Booking.
Balance & Pre-order
by 14th December

ZUPPA DI CAPODANNO

Traditional Italian NYE soup with lentils and cotechino (Italian sausage)

GRATINATO MEDITERRANEO

Selection of shell fish, scallops, prawns and mussels topped with cheese, herbs & breadcrumbs then baked in the oven

CAPRINO CON PERE & NOCI (V)

Goats cheese baked in the oven, topped with caramelised pear & walnuts. Served with pane carasau (crispy Sardinian bread)

CARPACCIO GIANNA

Thinly sliced, raw fillet of Beef carpaccio, marinated and seasoned. Served with olive oil, lemon and pane carasau

secondi

FILETTO ROSSINI

Fillet steak cooked to your liking, topped with homemade chicken liver pate. Resting on toasted brioche and finished with madeira sauce.

ROLLATA DI SPIGOLA

Rolled Seabass topped with French beans and finished with, saffron sauce with Italian herbs & cherry tomatoes.

COSCIOTTO D'AGNELLO

Lamb shank slow cooked in rosemary, thyme and mint with a Barolo wine reduction served with truffle mashed potatoes.

POLLO TRE GUSTI

Chicken breast cooked in cream sauce with three cheeses, Goats, dolcelatte and parmesan gratin with Parma ham served on a bed of dauphinoise potatoes

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND ROSEMARY POTATOES

desserts

PANETTONE & BURRO

Homemade Italian style bread and butter pudding with buttered brioche in Chantilly cream with chocolate and sultanas

CANNOLO SICILIANO

A Sicilian style dessert of crispy pastry filled with a sweet creamy ricotta and pistachio

BAILEYS CHEESECAKE

Oven baked homemade cheesecake with Baileys Irish cream.

SELEZIONE DI FORMAGGI

A selection of Italian cheeses served with artisan biscuits, grapes, honey, nuts and chutney

—A VEGETARIAN/VEGAN MENU IS AVAILABLE ON REQUEST—