

New Year

PRIMI - STARTER

Chefs fritto misto

Crispy salt and pepper crust squid and tempura prawns, garlic mayo dip and fresh lemon.

Formaggi fritti V

Deep fried crumbed brie cheese, served with a delicious cranberry sauce.

Antipasto speciale

Chef's selection of the finest cured Italian meats, grilled vegetables, sun blush tomatoes, artichokes, chutney and crostini.

Salmone affumicato

Superior smoked salmon rolled with mascarpone cheese and icelandic prawns, served with Marie rose sauce and fresh rocket.

Polpette pomodoro

Homemade Italian meatballs in a rich tomato sauce with toasted focaccia, mozzarella, fresh basil and pesto Genovese.

Funghi pecorino V

Melted goats cheese, spinach and mushrooms, served on toasted ciabatta bread with garlic, pesto and pine nuts.



SECONDI - MAIN

Pollo con tartuffo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil.
(Served with mixed seasonal vegetables)

Pollo cacciatora

Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sun blush tomatoes, red wine & chilli.
(Served with mixed seasonal vegetables)

Filetto di manzo

Prime 10oz fillet steak cooked to your liking. Choose from peppercorn, Diane or spicy tomato and pepper sauce.
(Served with mixed seasonal vegetables)

Tagliatelle con chorizo

Pasta ribbons in a hearty tomato sauce with spicy chorizo sausage, chilli, garlic, red onion, cherry tomatoes and fresh herbs.

Sambuca salmone

Fresh salmon fillet with prawns cooked in sambuca, cream, tomato and sage sauce served with parmesan mash and crispy tempura prawns.

Linguini con gamberoni

Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.

Cannelloni spinaci V

Pasta tubes filled with ricotta cheese and spinach baked in the oven with tomato, mozzarella and bechamel sauce.

**2023
HAPPY
NEW YEAR**

DOLCI - DESSERT

Lemon Meringue

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream.

Red velvet cheesecake

Red velvet sponge cheesecake topped with chocolate fudge and chocolate curls on a crunchy biscuit base.

Profiteroles Scuro

Large soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream with freeze dried strawberries.

Selezione gelato

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative

Three courses of first class food prepared by executive chef *J. Nacer* accompanied with live music by international DJ Anthony Parella at £69.95 per person. Complimentary glass of prosecco at midnight.
We require a deposit of £20.00 per person

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