

NEW YEARS EVE

3 courses @ £69.95pp (deposit req on booking & a pre order on the menu)

STARTERS

ZUPPA DEL GIORNO (v)

Homemade blended **vegetable** or **roasted red pepper** & **tomato** soup, served with crostini's

INSALATE DI GRANCHIO E GAMBERETTI

fresh marinated crab meat, baby prawns & smoked salmon combined with a touch of **lemon mayonnaise** served on a bed of lettuce

FUNGHI DI RIPIENE

Breadcrumb coated Mushrooms filled with pate, & served with a **garlic mayonnaise**

CARPACCIO DI MANZO

slithers of fillet steak marinated in **cognac**, topped with **watercress & fresh orange pieces**

ARANCINI PICCANTE (v)

Traditional Sicilian rice balls blended with **mozzarella, peas & parmesan**, coated in **breadcrumbs** & served with a **slightly spicy tomato dip**

MAIN COURSES

MEDAGLIONI DI FILETTO

medallions of fillet steak cooked with a choice of sauce

SPIGOLA AL FORNO

two fresh fillets of seabass oven roasted in **white wine** with **garlic & cherry tomatoes**,
On a bed of **sliced potatoes & Mediterranean vegetables**

POLLO E MONTE BIANCO

Chicken breast wrapped in **bacon** & served in a **creamy mushroom sauce**

LAMB MEDITERRANEAN

Lamb shank slow roasted in a **Mediterranean sauce** served on a bed of **mash**
with **vegetables of the day**

CANNELONI

Pasta tubes filled with a combination of **spinach & ricotta** baked in the
oven in a **garlic tomato sauce & cheese**

DESSERTS

Homemade tiramisu, Italian profiteroles, cheesecake of the day & homemade pannacotta