

Ristorante E Bar Italiano

NEW YEAR'S EVE DINNER & DANCE

FIRST COURSE

SELECTION OF CHEF'S CANAPES

SECOND COURSE

RAVIOLI AL BRANZINO

Pan Fried Fillet of Sea Bass, Scallop and Prawn Ravioli

VITELLO TONNATO

Italian style Veal Carpaccio, Tuna and Capers Dressing

BURRATA (GF)

Apulian's Mozzarella, Heritage Cherry Tomato, Onions and Basil Salad

THIRD COURSE

APEROL SORBET

MAIN COURSE

FILETTO ROSSINI

Fillet Steak, Foie Gras, Dauphinoise Potato & Sautéed Baby Spinach, Rosemary Jus
(Steak cooked up to medium)

LAMB DUO

Rack of English Lamb, Lamb Shoulder Wellington, Fondant Potatoes, Truffled Baby Fennel, Chianti Jus

CODA DI ROSPO AL BASILICO

Monkfish wrapped in Pancetta, Prawns Croquettes, Duchesse Potato, Red Pepper & Basil Sauce

TORTELLINI SPINACI E RICOTTA (V)

Spinach and Ricotta Tortellini, Creamy Mushroom and Pea Sauce

DESSERT

MOUSSE AL CIOCCOLATO

Belgian Dark Chocolate Mousse, Vanilla Chantilly Whipped Cream

TORTINO AL LIMONE

Homemade Sicilian Lemon Cheesecake, Fresh Berries

FORMAGGI CON BISCOTTI

A selection of Italian & English Cheese

£79.95 PER PERSON
Food Pre-order for
Starters, Mains & Desserts is required