

New Year's Eve 2019

5 course set menu for £130.00 per person

Available from 8.30pm to midnight

Antipasti

Burrata - Fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Carne salata - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish

Primi

Ravioli di zucca - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage

Risotto di mare - Risotto with sea bass, clams, mussels, prawns, squid, tomatoes, parsley and fresh chili

Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and Pancetta, with Porcini mushrooms and parmesan

Secondi

Orata al forno - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley with rainbow chard and slow cooked Sicilian red peppers and Taggiasche olives

Sformato di Fontina e zucca - Baked delicata squash and Fontina cheese soufflé with spinach, cream and Parmesan

Costata di agnello - Roast rack of Somerset lamb (pink) with roasted Jerusalem artichokes, carrots, fennel, delicata squash, salsify, beetroots, turnip and salsa d'erbe

Filetto di manzo - Aberdeen Angus beef fillet (med rare) with sweet celeriac, spinach, Amarone and salsa verde

Il Formaggio

Selection of cheese - served with mostarda and homemade crackers

Dolci

Amalfi lemon tart

Torta Caprese - with roasted almond ice cream

Soft chocolate cake - with crema di mascarpone

Panettone bread pudding - with Vin Santo ice cream

Please speak to a member of the team if you have any dietary allergies or intolerances