



New Year
SPECIAL MENU

APPETIZER

Black truffle, wild mushroom & parmesan arancini

STARTER

Goat cheese mousse bruschetta, fig & honey. V
Beef carpaccio, mini capers, pomegranite & shaved pecorino. GF
Cream of porcini soup, parsnip crisp & extra virgin olive oil. V
Roast & smoked salmon terrine, cucumber, chilli & mint salad, lemon oil. GF

MAIN COURSE

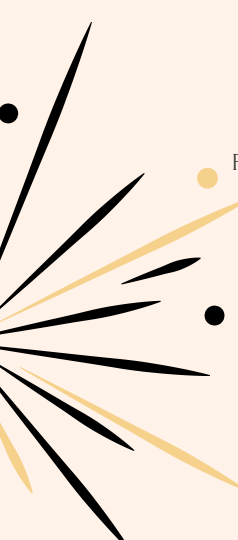
Roast chicken breast, nduja potato cake, spinach & sundried tomato relish. GF
Chargrilled ribeye, confit shallots, garlic & thyme, red wine sauce & parsnip crisp.
Pan fried seabass, herb crust, saffron mash, broccoli, white wine tarragon cream.

Parmesan fritters, wild mushroom cream, tenderstem broccoli & shaved parmesan. V

DESSERT

Cinnamon & merlot poached plums, vanilla mascarpone, cantuccini & candied pistacchio. N
Orange zest pannacotta, cranberry compote & pistacchio crumble. N GF
Nonna's classic pick-me-up tiramisù.
Formaggi misti, honey & olive oil crackers

*£70 per person
with a glass of prosecco on arrival*



Buon anno a tutti

