



NEW YEAR'S EVE MENU

GLASS OF PROSECCO AND 'STUZZICHINI'
Prosecco wine and marinated olives & home made crispies

STARTERS

ZUPPA DI PATATE DOLCI CON SPEZIE

Sweet potatoes spicy soup

SALMONE AL BURRO E ERBA CIPOLLINA

Smoked salmon terrine lined with lemon, butter and dill

ANTIPASTO DI MONTAGNA

Mixed antipasto with wild boar salame, deer salame, wild boar sausage,
salame al chianti, dry cured lard from the Apuan alps, truffle salame & fontina cheese

HAGGIS

Haggis, turnips and mash potatoes stack, served with Madeira juice

INTERMEZZO

LEMON SORBET

MAIN COURSE

STINCO D'AGNELLO ALLA MENTA

Slowly roasted lamb shank with mint sauce served with vegetables

INVOLTINI DI SOGLIOLA E SPINACI

Filet of sole roulade filled with spinach and served with a light fish sauce

TORTA DI VERDURE

Hot mixed vegetable terrine dressed with balsamic vinegar, rocket
and parmesan shaving

COTECHINO CON FUNGHI DI BOSCO

New Year's Eve traditional Italian sausage with wild mushroom cream on a
buttered ring of toasted bread

FILETTO ROSSINI

Grilled fillet steak topped with a Madeira wine sauce and finished with pate

DESSERT

HOME MADE BANOFFI PIE

CHOCOLATE FUDGE WITH ICE CREAM

HOME MADE TIRAMISU'

ITALIAN CHEESE AND PORT

5 COURSE MENU' £ 39.50

**£10.00 DEPOSIT PER PERSON(non refundable)IS REQUIRED. ALL DEPOSIT MUST BE RECEIVED AT
LEAST ONE WEEK PRIOR TO BOOKING**