

New Years Eve Dinner Dance Menu **DJ evening into 2025**

Glass of Prosecco on arrival

Starters

Gnocchi Al Forno

Baked gnocchi with shredded chicken, creamy soft cheese & pesto

Avocado E Granchio Insalata

Fresh avocado and crab meat salad with orange dressing

Gamberoni Thermidor

Tiger prawns baked with cheddar, cream, brandy and mustard sauce

Risotto Con Asparagi e vino Spumante (VG)

Special New Years Eve creamy risotto with asparagus & Prosecco

Formaggio Di Pecora Con Pancetta

Pan fried Goats cheese parcel wrapped in Pancetta and honey dressing

Insalata Tricolore (VG)

Buffalo mozzarella served with fresh sliced avocado, tomatoes and pesto dressing

Main Courses

Involtini di Pollo e Fonduta

Oven baked free range chicken breast roulade stuffed with aubergine and Parma ham, served with a Parmesan, Fontina cheese and mild Cheddar fondue

Tagliata di Manzo

Sliced pan seared sirloin of English beef with rocket and parmesan, cherry tomatoes & balsamic glaze – cooked rear to medium – one of the most popular Italian mains

Merluzzo Nero

Steamed – grilled Alaskan black cod with mixed mushrooms, parsley & spring onion

Risotto con Frutti di Mare

Seafood risotto packed with mussels, calamari, prawns, and scallops flavoured and enriched with cherry tomatoes, white wine, onion and garlic

Paccheri con Gamberoni e Astice

King prawns and fresh lobster meat tossed into traditional Calabrese pasta and cooked with garlic, chilli and cherry tomatoes – medium spice

Ravioli Scamorza Affumicata (VG)

Homemade pasta stuffed with smoked Italian cheese & aubergine with cream, truffle & porcini mushrooms

(Fish & meat dishes are complemented by our seasonal potatoes & vegetables)

Desserts

Panna Cotta

Passion Fruit homemade panna cotta

Apple Tatin

Homemade tatin served with Vanilla Ice Cream

Piccolo Tagliere di Formaggi

Mini selection of cheese and biscuits, chutney and accompaniments

Tiramisu

Traditional Italian Tiramisu with Savoiardi, mascarpone cream and coffee

Cheesecake

Black Forest fresh cream cheesecake

Trio of Profiteroles

Soft choux pastry filled with chocolate, pistachio and hazelnut cream and covered in a white & milk chocolate cream

Tea or Coffee



HAPPY
New Year

£120 per person

Service at customer's discretion.

Please note that the menus do not list all ingredients.
If you have any specific dietary requirements or intolerances, please ask a senior member of staff who will be happy to assist you.