



## NEW YEAR'S EVE SET MENU

£45 including disco on the night.

All guests will receive a complimentary glass of champagne on arrival.  
A non-refundable deposit of £20 per person is required to secure a booking.

### STARTERS

#### ROAST PEPPERS & GOAT'S

##### CHEESE (V)

*Glazed with honey and garnished with rocket.*

#### SMOKED SALMON AND PRAWNS

*Rolled fresh smoked salmon with prawns and topped with marie rose dressing.*

#### TRIO OF ANTIPASTO

*Parma ham, salami, mortadella and grana padano.*

#### FISHCAKE

*Homemade fishcake served with salad and sweet chilli sauce.*

#### SPICY KING PRAWNS

*King prawns cooked with garlic butter and fresh chilli.*

#### PATE

*Duck liver and port pate.*

### MAIN COURSES

#### POLLO DI CURVA

*Chicken breast cooked with parma ham, cheese and asparagus. Smothered with creamy sauce.*

#### BISTECCA DIANA

*Sirloin steak cooked with mushrooms, and French mustard in a red wine sauce.*

#### LAMB SHANK

*Slow cooked lamb shank in a rosemary red wine sauce.*

#### FILETTO AL PEPE

*Fillet steak cooked with brandy, in a crushed black pepper creamy sauce.*

#### TORTELLONI GALLORINA (V)

*Sachets of pasta filled with spinach and ricotta cheese, cooked with pesto and basil, in a tomato creamy sauce.*

#### SEA BASS

*Pan fried fillet of sea bass.*

### DESSERTS

#### CHEESECAKE

*Cheesecake of the day.*

#### TRADITIONAL ITALIAN TIRAMISU

*The Italian favourite with a hint of coffee.*

#### PROFITEROLES SCURO

*Soft choux pastry filled with a superb vanilla cream, covered with Pannacotta.*

#### CHEESE BOARD

*Selection of cheese and biscuits.*

#### MIXED ICE CREAM

#### SORBET OF THE DAY