

# New Year's Eve Party Menu

## Starter Choice

### *Gamberoni al aglio*

*Grilled King prawns in white wine & garlic butter*

### *Prosciutto crudo e melone*

*Fresh melon topped with cured Italian ham*

### *Salmone affumicato con gamberetti*

*Smoked salmon with Icelandic prawns and Marie Rose sauce*

### *Pate di fegatini di pollo*

*Our own delicious homemade chicken liver pate with toast*

### *Brie alla Milanese con salsa di mirtilli rossi*

*Deep fried Brie wedges in breadcrumbs with cranberry sauce*

### **Funghi con Aglio alla crema**

*Fresh mushrooms cooked in white wine & cream served with garlic bread batons*

### *Calamari tempura e peperoncino*

*Fried Squid in a salt & pepper tempura topped with fresh chillis*

## Main course Choice

### *Carré di Agnello Arrosto con menta*

*Roasted rack of lamb on a bed of chefs special mint residue*

### *Spigola Cesere*

*Grilled sea bass fillets in a white wine, lemon and garlic jus*

### *Bistecca dello chef*

*Prime sirloin steak in a chefs special creamy mustard sauce*

### **Pollo Sorrentina**

*Chicken breast cooked in a tomato, mushroom, onion sauce topped with ham and mozzarella cheese*

### **Salmone con Gambaretti**

*Fresh salmon steak in a chefs special creamy sauce with Icelandic prawns*

### **Vitello alla crema e cognac**

*Thin slices of veal in white wine, cream, mushrooms and finished with brandy*

### *Agnolotti al aragosta*

*Fresh pasta circles filled with blended lobster and cream cheese in a tomato and cream sauce*

## Dessert Choice

### *Tiramisù*

*Salted caramel and chocolate cheese cake*

*Mixed cheese and biscuit board – min 2 person*

*Selection of house deserts*

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*Coffee with mints and live music*

**£60 per head - Orders in Advance- vegetarian options available-seating between 8-9pm**

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