

NEW YEAR'S EVE MENU

Booking from 8:00 PM



£ 75 PER PERSON WITH A GLASS OF CHAMPAGNE ON ARRIVAL

APPETISERS

Black truffle croquette

STARTERS

Smoked duck breast, sweet & sour amarena cherries & rocket, GF
Pan fried scallops, honey parsnip puree, crispy prosciutto & salsa verde. GF
Cream of Porcini soup, wild mushroom & black truffle crostini. V
Smoked salmon & fennel marmalade bruschetta.

MAIN COURSE

Roast chicken breast, wild mushroom & truffle puree, tenderstem broccoli & marsala cream sauce. GF
10oz chargrilled ribeye, honey roast baby onion, cavolo nero & red wine sauce. GF
Squid ink & scallops ravioli, samphire, cherry tomato & prosecco cream.
Pecorino & broccoli tart, cacio & pepe sauce, toasted walnuts & rocket. V.N

DESSERT

Spiced squash, apple & toffee pudding, rum & raisin ice cream toffee sauce.
Orange pannacotta, candied pistachio & cranberry compote. Gf. N
Formaggi misti, olive oil crackers & honey & grape chutney
Nonnas tiramisu

2025

