

# New Years Eve Buon Anno

*with A Glass Of Fine Prosecco Included to start your evening in style*

## STARTERS

- (GF) SMOKED GRESSINGHAM DUCK BREAST FILLET CARPACCIO** dressed with vanilla olive oil, with orange chutney & Pan Brioche
- (GF) TARTARE OF MEDITERANEAN TUNA** on a crusty base, with shallots, a touch of mustard, capers & Balsamic glaze
- (GF-DF) SLOWLY BRAISED SHORT RIB OF BEEF RAGU'** with fresh pappardelle pasta (*GF pasta also available*)
- (V-GF) ROASTED BUTTERNUT SQUASH SOUP & TRUFFLE OIL** with rosemary, amaretto crumbles & Parmesan shavings
- (V) FRESH MOZZARELLA BURRATA** served with grilled Mediterranean Vegetables, a drizzle of fresh pesto & homemade focaccia bread

## MAINS

- (GF) CLASSIC TUSCAN FISH STEW** A wonderful mix of fresh tiger prawns, red mullet fillets, calamari & Scottish Mussels, slowly cooked in garlic, white wine, tomato & fresh parsley. Served with Garlic Crostoni Bread to soak in its super rich sauce & Italian fries on the side
- (GF) 28 DAYS YORKSHIRE BEEF SIRLOIN** Chargrilled, served in balsamic reduction with Truffled potatoes, roasted in pork back ham (Lardo)
- (GF) GRESSINGHAM DUCK BREAST (SERVED PINK)** Braised in sour black cherries (Amarene) & demi-glace, served with honey roasted parsnips
- (GF-GF) LOBSTER & PRAWNS SPAGHETTI (DESHELLED)** In tomato, chilli & shellfish bisque, delicately spicy (*GF pasta also available*)
- (V-GF) "TROFIE" PASTA AL PESTO & "STRACCIATELLA"** homemade fresh basil pesto alla Genovese, an inherited recipe, served with traditional "Trofie" pasta & a creamy mozzarella from Puglia "stracciatella" (*GF pasta also available*)

*Extra Side Dishes Available Upon Request: Roast Potatoes, Fries, Roasted Med Vegetables, Borlotti Beans, Salads*