



# NEW YEAR'S EVE MENU

Available on Sunday 31 December 2017  
6pm and 9pm Sittings

**3 COURSES FOR £39.95 PER PERSON TO INCLUDE  
A GLASS OF PROSECCO AND ENTERTAINMENT**

## STARTERS

### GAMBERI PICCANTI

Pan fried king prawns on top of a chilli, white wine & butter sauce.

### PATÉ ALLA SICILIANA

Chicken liver with Brandy paté served with onion marmalade.

### CREMA DI FUNGHI (V)

Button mushrooms cooked in a garlic, cream & herb sauce, served with toasted Italian bread.

### SALSICCE PICCANTI

Authentic Italian sausages slowly cooked over artichoke hearts, peppers & onion tossed in a sweetened tomato sauce.

### FORMAGGIO DI CAPRA

Oven roasted goat's cheese served on a bed of Carpaccio beetroot, mixed leaves, topped with walnut & a reduction of balsamic vinegar.

## MAINS

### CANNELLONI (V)

Tubes of egg pasta filled with ricotta cheese & spinach, topped with tomato sauce & mozzarella.

### RAVIOLI ALL' ARAGOSTA

Stuffed square pasta with lobster marinated in herbs, served with a butter & chive sauce.

### PENNE CON GAMBERETTI E POLLO

Penne pasta in a creamy tomato & garlic sauce with king prawns, shredded chicken & seasonal herbs.

### SPAGHETTI CARBONARA

Cured pancetta pork lardoons cooked in a cream, egg yolk & parmesan sauce on top of a bed of spaghetti.

### SPIGOLA ALLA GRIGLIA

Whole Grilled Sea bass, with rosemary sautéed potatoes

### POLLO AL ROSMARINO

Pan fried chicken breast marinated in olive oil, rosemary & garlic with a lemon sauce.

### SALMONE

Roast fillet of salmon on fresh spinach in a white wine & Lemon sauce.

### FILETT STEAK

9oz Fillet steak with your preferred choice of sauces. Please ask your server.

**All mains come with a mixed salad,  
saute potatoes with rosemary or mixed  
vegetables.**

## DESSERT

### TIRAMISÙ

A light Italian cheesecake made using Mascarpone cheese, Italian liqueurs & coffee. A true classic.

### PANNA COTTA

Creamy Italian dessert made with fresh cream & milk.

### CHEESECAKE MONTEROSA

Mascarpone and sweet ricotta with layers of delicate sponge, covered with a gentle vanilla cream. Decorated with milk chocolate curls.

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of our staff about the ingredients in your meal, when making your order. Thank you.