

NEW YEARS EVE

£45 PP OR

£65PP MENU WITH COCKTAIL & WINE PARING

ONE

HERITAGE TOMATOES, BUFFALO MOZZARELLA,
FRESH BASIL SERVED ON A PESTO BAKED BRUSCHETTA

TWO

ROASTED PEPPER SOUP SERVED WITH ARANCINI

THREE

CRAB RAVIOLI SERVED WITH A SHELLFISH BISQUE
AND PAN SEARED SCALLOP

FOUR

PORK BELLY LOIN STUFFED WITH ITALIAN HERB SAUSAGE
WRAPPED IN PANCETTA WITH DAUPHINOISE POTATO,
MIXED GREEN BEANS AND STEM BROCCOLI

Followed by a citrus fruit shot to cleanse the palette t

FIVE

FROZEN SET GREEK YOGURT OF MANGO,
PISTACHIO AND POMEGRANATE

SIX

A SELECTION OF THE FINEST MEDITERRANEAN CHEESES
SERVED WITH CURED MEATS, OLIVE TAPENADE, TOASTED FOCACCIA AND
HONEYED FIGS

All dietary requirements can be catered for, vegetarian and vegan options available on request