

SAMPLE MENU

New Year's Eve 2018

Antipasti

- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives
Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco
Carne salata - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan
Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish

Primi

- ***Ravioli di zucca** - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage
Risotto di mare - Risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chili
***Cappelletti di vitello** - Handmade pasta stuffed with slow cooked veal and pancetta and Porcini mushrooms

Secondi

- Orata al forno** - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley with Italian spinach and slow cooked Sicilian red peppers and Taggiasche olives
Sformato di Fontina e zucca - Baked delicata squash and Fontina cheese soufflé with spinach, cream and Parmesan
Costata di agnello - Roast rack of Somerset lamb (pink) with roasted globe and Jerusalem artichokes, carrots, baby leeks, golden beetroots, turnip and salsa d'erbe
Tagliata di manzo - Grilled Hereford beef sirloin (med rare) with Portobello and porcini mushrooms, salsa verde and rocket

Il Formaggio - served with mostarda and home made crackers

Dolci

Amalfi lemon tart

- Torta Caprese** - with roasted almond ice cream
Torta di mele - Sweet pastry, apples, sultanas and vanilla ice cream
Soft chocolate cake - with crema di mascarpone

£120 per person for four courses

*Perigord Black truffles £15

Please speak to a member of the team if you have any dietary allergies or intolerances
All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.