

New Year's Eve

Set Menu

STARTERS

Melanzana Parmigiana

Layers of aubergine baked in tomato sauce, parmesan cheese and mozzarella.

Paté di Pollo

Homemade chicken liver paté cooked in port wine and served with berry sauce.

Funghi all'Aglio

Fresh mushroom sautéed in garlic, white wine, parsley and cream sauce.

Rollata di Salmone

Rolled smoked salmon, filled with crabmeat and prawns in our aurora sauce.

Gamberoni Diavola

King prawns cooked with white wine, chilli, garlic, tomato and parsley.

Carpaccio di Bresaola

Beef carpaccio with rocket and parmesan.

MAIN COURSE

(Served with seasonal vegetables)

Supreme di Pollo ai Funghi e' Crema

Chicken breast with white wine, fresh mushroom and cream sauce.

Spigola alla Griglia

Grilled fillet of fresh sea bass with lime sauce and chives.

Ravioli Asiago

Ravioli filled with Asiago cheese in chef's special aurora sauce.

Agnello Oggi

Sliced rack of lamb cooked in red wine, rosemary and sun dried tomatoes.

Filletto Oggi

9 oz. fillet steak on crouton base, topped with paté with port wine sauce.

Filetto di Salmone

Fillet of salmon with baby prawns and pink peppercorn sauce.

DESSERT

Panna Cotta • Profiteroles • Tiramisu • Mixed Italian Cheese

COFFEE

3 Course Meal - £39.95 per person