



New Year's Eve Menu

Prosecco e Stuzzichini

STARTER

Antipasto di Natale

SELECTED DRY CURED ITALIAN MEAT (WILD BOAR SALAME,SPICY SOFT CALABRIAN SALAME,PARMA HAM,COPPA DI PARMA)
SMOKED SALMON,CHEESE AND VEGETABLES

Pasta e Fagioli

BEANS & SMALL PASTA TUBES SOUP

Haggis Stack

SCOTTISH HAGGIS SERVED WITH TRUFFLE, MASH PATATOES & TOASTED BREAD
DRIZZLED WITH MADEIRA WINE SAUCE

Fritto Misto

KING PRAWNS, CALAMARI, RED MULLET AND BABY SCALLOPS SERVED WITH TARTAR SAUCE

INTERMEZZO

LEMON SORBET

MAIN COURSE

Misto di Mare

OVEN BAKED MIXED SEAFOOD PLATTER, SALMON SEABASS, KING PRAWNS, BABY SCALLOPS AND CLAMS, SERVED WITH A WHITE
WINE, GARLIC AND PARSLEY SAUCE

Bistecca di Aberdeen Angus With Gorgonzola Cheese

GRILLED, EXTRA MATURE, AIR DRIED ABERDEEN ANGUS SIRLOIN STEAK , SERVED WITH DOLCELATTE (MILD BLUE CHEESE)

Filetto alla Rossini

GRILLED FILLET STEAK SERVED ON TOASTED BREAD, TOPPED WITH TRUFFLE PATE AND PORT SAUCE

Pollo Farcito

ROLLED CHICKEN BREAST SUPREME FILLED WITH KING PRAWNS, PEPPERS AND ASPARAGUS, SERVED WITH A DELICATE FISH
SAUCE

Ravioloni Vegetariani

LARGE TORTELLONI FILLED WITH MIXED VEGETABLES AND SERVED WITH MUSHROOM , PEAS, AUBERGINE & CREAM

DESSERT

A SELECTION OF DESSERTS FROM OUR BLACK BOARD

£39.50 PER PERSON

£10 DEPOSIT REQUIRED