



HOGMANAY MENU 2024
3 COURSES - £50
VEGETARIAN OPTIONS - £40

MINISTRONE TOSCANA (vg)
Traditional Italian vegetable soup

GAMBERONI ALL'AGLIO
*King prawns in garlic butter with
cherry tomatoes & fresh chilli*

PATÉ DELLA CASA
*Homemade chicken liver paté.
Red onion chutney. Crostini*

INSALATA CAPRESE (v)(gf)
Sliced mozzarella & tomatoes, basil, rocket

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CODA DI ROSPO AI CAPPERI E OLIVE
*Medallions of Monkfish in a tomato sauce with capers and olives.
Potatoes & green beans*

LUNETTE BURRO E SALVIA (v)
*Aubergine and Scamorza cheese ravioli, browned butter and sage.
Rocket & parmesan salad with basil & pine kernels*

BISTECCA AL PEPE VERDE (£10 supplement)
Sirloin steak with a peppercorn sauce. Roasted carrot & potatoes

SALTIMBOCCA DI TACCHINO ALLA ROMANA
Turkey escalope, prosciutto & sage. Artichoke & potatoes

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PANNA COTTA (v)(gf)
Set vanilla cream served with Amarena cherries

TIRAMISÙ (v)
*Layers of coffee-dipped savoiardi fingers,
chocolate and a light mascarpone cream*

SORBETTI DI FRUTTA (v)(gf)
*Choose from Passion Fruit, Lemon and
Fruits of the forest*