

NEW YEAR'S EVE

3 COURSES FOR £56.95

STARTERS

- scallops and king prawns - cooked with Nduja and chorizo served with bread.
- baked camembert - cooked in garlic and rosemary served onion chutney and bread
- duck liver Pate - served with caramelized onions served with fresh homemade Italian bread.
- brushchetta - Italian toasted bread topped with tomato, oregano, garlic and extra virgin olive oil.

MAIN COURSE

- Fillet steak - cooked to your preference served with french fries, grilled tomato and mushrooms. (£4.00 supplement)
add peppercorn sauce, garlic butter or blue cheese for £2.50
- Hake supreme - Pan fried hake cooked with white wine, chilli and seafood served with saute potatoes and vegetables.
- Risotto Al funghi - wild mushrooms cooked with cream and parmesan served with risotto rice.
- pollo de parma - Chicken breast with whole nut and blue cheese wrapped in pancetta with a mush leek and cream sauce served with mash potatoes and vegetables.

SWEETS

- Ice cream/sorbet - enjoy some of our disotto range with flavoured ice cream from Vanilla, strawberry, triple chocolate, Ferrero rocher and pistachio or lemon or raspberry from our sorbet.
- tiramisu - sponge finger biscuits soaked in amaretto coffee and layered with mascarpone cream and finished with cacao.
- chocolate fudge cake - moist, rich chocolate sponge cake with a chocolate fudge filling and coating. served with cream or ice cream

