

New Year's Eve menu,

3 course meal with entertainment provided by Craig Whipps

(Tom Jones, Frank Sinatra, 80's disco) £44.95pp

Starters

Capesante – king scallops cooked with cream, Dijon mustard and brandy, topped with mature cheddar cheese and oven baked.

Zuppa di cipolla (v/gf) – homemade French onion soup served with bread.

Antipasto – selection of cured game meats, Modena balsamic vinegar and olive oil dip, olives and homemade bread.

Asparagi fritti(v)- breaded and deep fried asparagus served with cheese sauce.

Risotto aragosta – freshly cooked Arborio rice lobster, lobster bisque & Prosecco.

Main courses

Torta di capriolo – homemade venison pie served with mash potatoes, green beans wrapped in pancetta and red wine jus.

Ipoglosso – halibut steak cooked with creamy mussels sauce, served with vegetables and potatoes.

Melanzana ripiena (v/gf) – half aubergine stuffed with selection of seasonable vegetables served on tomato velouté.

Fagiano – pheasant breast stuffed with spinach and apricots served on truffle mash with vegetables.

Linguini cartoccio- freshly cooked pasta with scallops and crayfish, garlic, white wine, touch of chillies and fresh tomato, wrapped in foil and oven baked.

Desserts

Baked cheesecake served with cream or ice cream

Bread and butter pudding made with panettone served with ice cream

Chocolate brownies with cream or ice cream

Cheese and biscuits

Affogato al caffè – 1 scoop ice cream, 1 shot liuor and 1 espresso coffee.