New Year's Eve Dinner & Cabaret

PRIMO

Tuscan sausage & woodland mushroom polenta stack	
Beef carpaccio with rocket, parmesan, olive oil, balsamic glaze & our crostini	
Smoked salmon rolls filled with prawns & mascarpone	
Grilled vegetable & buffalo mozzarella stack (v)	
Mediterranean prawns & potato gnocchi with chilli & olive oil jus	
S E C O N D O Fillet steak medallions, served medium with mushroom brandy sauce, chunky sautéed potatoes & green beans	
Pan fried chicken breast with creamy spinach & woodland mushrooms served with sautéed chunky potatoes	
Slow roasted roasted lamb shank with red wine sauce served with parmesan mash & sauteed spinach	
Pan fried cod and sautéed mussels in a chilli infused tomato sauce served with chunky sautéed potatoes & green beans	
Saffron, asparagus & parmesan risotto (v)	
DOLCE Tiramisu' Chocolate drizzled cheesecake with crushed amaretti Lemon sorbet Panna cotta with winter berries Crema Catalana	
3 courses, Midnight Prosecco & Cabaret £85.95 A 125ml flute of Prosecco inc per person - Plus a discretionary 10% service charge	
CHILDREN'S 2 COURSE MENII UR TO 12 VEARS CAFOO	

CHILDREN'S 3 COURSE MENU UP TO 12 YEARS £45.00

Starter - Buffalo mozzarella & Parma ham - Bruschetta with tomato & garlic olive oil - Arancini Main Course - Lasagna - Pollo Milanese with sautéed potatoes - Gnocchi & Tuscan sausage ragu'.

Dessert -Chocolate drizzled cheesecake - Panna cotta with winter berries - Lemon sorbet

Please inform us of any food allergen or intolerance

NAME: TOTAL GUESTS: TIME: CONTACT NO: