New Years eve menu’

**Menu’ £ 75 pounds included entertainment To start**

**Trio di carpaccio di pesce**

Thinly sliced Sword fish ,tuna e octopus with quenelle of mascarpone and chives served on toasted white bread

Millefoglie con cipolline caramellizzate al balsamico e formaggio di capra (V)

Baked goat cheese with puff pastry and balsamic caramelized shallots

**Carpaccio di cervo con pomodoro bruschetta e asparagi**Thinly sliced venison served with concasse’ of tomato

and grilled asparagus

**Capesante al prosciutto San Daniele con crema di piselli**

Pan-fried king scallops wrapped in Parma ham and served with pea puree

**To follow**

**Ippoglosso** **servito con insalitina croccante di barba dif rate e fave**

Pan fried halibut served with sapphire and broad beans salad

**Filetto wellington**

Beef fillet flavoured with English mustard, porcini mushroom and Parma ham

**Pappardelle al ragu di cervo**

Flat ribbon fresh pasta with venison ragout

**Duo di pasta vegetarian**

Filled tortelloni on a bed of julienne vegetables, with butter and sage sauce and parmesan shavings

Risotto with fresh grilled asparagus and goat’s cheese

**To finish**

**Chocolate mousse or tiramisu or cannolo siciliano or panna cotta**

**Glass of prosecco at midnight to celebrate the prosperous 2020**