

NEW YEAR'S EVE MENU

£95.00 per person

FIRST COURSE

*Avocado crab salad with Marie Rose sauce
Warm goat's cheese salad, asparagus and walnuts
Pan fried scallops wrapped in bacon with orange and Brandy sauce*

MIDDLE COURSE

*Spaghetti with king prawns
Ravioli with spinach and ricotta, four cheese sauce and crispy bacon*

MAIN COURSE

*Chef's selection of grilled fresh fish served with rucola salad, olive oil & balsamico
Fillet of prime beef served with wild mushrooms and Madeira wine
Grilled veal chop with butter and sage*

All dishes are served with selection of fresh vegetables and potatoes

DESSERT

*Homemade Italian Tiramisu
Cheesecake
Warm Almond Tart with Vanilla Ice Cream
Chocolate and Orange Sponge Cake*

*Please inform us of any allergies. All prices inclusive of VAT.
Optional service charge of 10% will be added.*