



NEW YEARS EVE 2025

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CANAPÉ E COCKTAIL DEL BUON AUGURIO  
CASSATA ALLA MOSTARDA (V)  
SAVOURY CHEESECAKE, WITH ITALIAN FRUIT CHUTNEY  
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~~~~~ Antipasti ~~~~~

RAVIOLI DI CINGHIALE AI PORCINI
WILD BOAR FILLED RAVIOLI WITH PORCINI MUSHROOM SAUCE & DARK CHOCOLATE SHAVINGS

CULATELLO DI ZIBELLO E FELINO CON CARTA MUSICA (GFA)
PARMA FINEST "CULATELLO" CURED HAM & FELINO SALAMI, BUFALO MOZZARELLA MOUSSE, CARTA MUSICA FLAT BREAD

SOUFFLE CALDO AL FORMAGGIO E PERE (V)
DOUBLE BAKED DOLCELATTE CHEESE SOUFFLE, POACHED PEARS, CANTUCCINI BISCUITS

INVOLTINO DI GRANCHIO E ASTICE (GFA)
CRAB & LOBSTER ROLL, WITH PROSECCO & SAFFRON SAUCE, SEA ASPARAGUS

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WELLINGTON DI CERVO
VENISON WELLINGTON, WITH PARMA HAM MUSHROOMS DUXELLE & CRANBERRY
WRAPPED IN PUFF PASTRY WITH PORT WINE REDUCTION

FILETTO SURF & TURF (GFA)
ROASTED ANGUS FILLET (SERVED PINK), LARGE KING PRAWN, RED WINE JUS,
HOLLANDAISE SAUCE, PRAWNS BISQUE

CODA DI ROSPO BARDATA (GFA)
PAN FRIED MONKFISH LOIN WRAPPEN IN "GUANCIALE" BACON,
WILTED CHARDS, CRUNCHY SAVOURY CRUMBLE

~~~~~ THE ABOVE SERVED WITH SEASONAL VEGETABLES & POTATOES ~~~~~

RISOTTO PICASSO (GFA | VGA | V)  
BAKED CARNAROLI RICE WITH TALEGGIO & FONTINA CHEESE,  
BEETROOT, CAULIFLOWER, RAINBOW CARROT PURE, TOASTED HAZELNUTS  
SERVED WITH ROMAINE & ROCKET LEAVES SALAD, BALSAMIC DRESSING

## ~~~~~ Dolci ~~~~~

CREMOSO AL CIOCCOLATO RUBINO (GFA | VGA | V)  
RUBY CHOCOLATE GANACHE, POPCORN CHANTILLY, SABLE BISCUIT, RASPBERRY GEL

MERINGATA ALLE FRAGOLE (V | GFA)  
PAVLOVA WITH COCONUT DACQUOISE, STRAWBERRY AND ELDERFLOWER MOUSSE  
HIBISCUS GEL, STRAWBERRY ICE CREAM

CROSTATA ALLE AMARENE E ZAFFERANO (V)  
AMARENA CHERRIES CLAFOUTIS, ALMOND SHORTCRUST BASE, SAFFRON WHIPPED GANACHE, HONEY MOUSSE

## CHOICE OF TEA OR COFFEE

V - VEGETARIAN | VG(A) - VEGAN (ADAPTABLE) | GF(A) - GLUTEN FREE (ADAPTABLE)  
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.