

LUCIANOS AT THE MILLSTONE

New Year's Eve

MENU

MENU £90PP

PROSECCO ON ARRIVAL

LIVE ENTERTAINMENT, DJ TIL LATE AND FIREWORKS

PRIMI

Capasanta afrosiaca

Slow cooked pork belly and grilled scallop on a reduced red wine and apricot sauce

Tartare di manzo

Finely diced raw beef fillet, in a egg yolk and lemon marinade brought together with yellow mustard, shallots and capers, finished with extra virgin olive oil; served with a bread wafer

Millefoglie di Melanzane (V)

Deep fried aubergine tempura, served with vine tomato veloute, basil dressing and goats cheese mousse

Burrata al tartufo (V)

Traditional Apulian creamy burrata served on a bruschetta, sautéed garlic wild mushrooms, finished with truffle oil and parmesan shaving

SICILIAN LEMON SORBET, WITH A TOUCH OF CHAMPAGNE AND BLACK PEPPER

SECONDI

Filetto Capodanno

Grilled 8oz prime fillet steak wrapped with pancetta and melted taleggio cheese served on a Barolo sauce

Salmone a Mezzanotte

Poached Scottish salmon stuffed with creamy spinach, served with king prawns, on buttered jersey royal potatoes and tenderstem broccoli, finished with dolcelatte sauce, salmon roa and fresh dill

Cervo San Silvestro

Prime venison steak, served with toasted pan brioche, pancetta candy, tossed wild mushroom, port and raspberry sauce

Cavolfiore Primo Gennaio (V)

Roasted cauliflower steak, marinate with paprika, tossed with kalamata olives, red onions and drops peppers served with butter and parsley sauce and a crumble of feta cheese

DOLCI

Trio dolci

Vanilla Pannacotta with passion fruit sauce

Mini Neapolitan baba, custard and forest fruit

Mini Sicilian cannolo, sweet ricotta cheese and pistachio

SHOULD YOU HAVE ANY CONCERNS ABOUT YOUR FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF BEFORE YOU ORDER YOUR FOOD AND DRINK. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL