

# New Years Eve 2025

## Antipasti

### Capasanta champagne

Seared King Scallops served with a luxurious Champagne and shallot butter sauce, accompanied by tender samphire and a touch of black caviar.

### Cotechino celebrazione

Slow-braised Cotechino sausage presented with crispy polenta, Beluga lentils gently stewed in red wine, and finished with a fragrant mandarin sauce.

### Trio di Maiale

A delectable trio of Black Pudding, White Pudding, and Chorizo, complemented by a cider and Dijon mustard cream, roasted peppers, and a perfectly poached egg.

### Burrata al Tartufo (V)

Traditional Apulian creamy burrata paired with rocket salad, marinated black truffle shavings, and delicate curls of parmesan, a simple yet indulgent celebration of flavour.

## Secondi

### Filetto Capodanno

Beef Wellington encasing a rich duxelle of wild and porcini mushrooms, served atop buttered spinach with glazed baby carrots and velvety mashed potatoes, finished with a decadent red wine reduction.

### Salmone rosso

Pan-seared salmon fillet resting on a smooth parsnip purée, enhanced by a delicate fennel and salmon roe sauce, and served alongside roasted baby beetroot and new potatoes.

### Cervo Marsala

Roasted venison steak presented on a silky celeriac purée, enriched with a Marsala and dark chocolate demi-glace, and elegantly finished with fresh raspberries.

### Cavolfiore Primo Gennaio (V)

Roasted cauliflower steak marinated in paprika, tossed with kalamata olives, red onions, and sweet drop peppers, served with a butter and parsley sauce and topped with a crumble of feta cheese.

## Dolce

### Trio di Dolci

A tempting selection of Italian desserts:

- Vanilla pannacotta with a vibrant passion fruit sauce
- Mini Neapolitan baba with custard and forest fruits
- Mini Sicilian cannolo filled with sweet ricotta cheese and pistachio

*£95 pp  
Including Prosecco Arrival  
And Firework Display*