

New Years Eve Menu



Wine Bar & Restaurant

Glass of Prosecco on Arrival

Polpette Cosanostra

Homemade beef meatballs served with mushrooms, peppers and tomato sauce

Capesante

Pan-fried scallops with Pancetta, chilli, garlic & white wine

Funghi Aglio (V)

Mushrooms cooked with white wine, garlic, cream & paprika served with bread

Gamberoni Diavola (S)

King prawns cooked with garlic, chilli & white wine served with bread

Avocado E Granchio Insalata

Avocado and crab meat salad with orange dressing

Maiale Alla Mela

Slowly cooked pork belly served with homemade apple & cider sauce, creamy mash & crispy parsnip ribbons

Salmone Ai Gamberetti

Salmon steak served with Atlantic prawns in a brandy & cream sauce

Pollo Crema E Funghi

Breast of Chicken supreme in white wine, garlic, mushrooms & cream sauce served with mashed potatoes

Ravioli alla Toscana (V)

Fresh ravioli stuffed with ricotta & spinach cooked with cherry tomatoes, mushrooms, cream & white wine sauce

Capesante e risotto con gamberi tigre

Champagne risotto with scallops, tiger prawns in mint creamy sauce

Two Scoops of Artisan Gelato

Cheesecake - Chef's home made cheesecake of the day

Carrot Cake

Home made Tiramisu

Profiteroles

Two Courses £29.95

Three Courses £34.95

N- nuts, V- vegetarian S-shellfish

Food is cooked to order, please allow time. If you have any food allergy or intolerance please speak to a member of staff before placing your order

All prices are inclusive of VAT. Discretionary 10% service charge will be added to your total bill