



## NEW YEAR'S EVE MENU

(Includes a glass of Champagne)

79.95

### STARTERS

**Burrata with Fresh Black Truffle** (V) (GF available)  
Butternut squash, crostini

**Pan-fried Tiger Prawns** (GF available)  
Garlic butter, chilli & white wine sauce,  
home-made bread

**Wild-caught Scallops** (GF)  
Truffle mash, caviar,  
crispy kale

**Pan-fried Tiger Prawns** (GF available)  
Garlic butter, chilli & white wine sauce,  
home-made bread

**Beef Fillet Carpaccio** (GF)  
Pecorino sauce, rocket, balsamic glaze

**Braised Beef Croquettes**  
Parmesan, fresh rosemary,  
Parmesan sauce

### MAIN COURSES

**Fettuccine al Cacao**  
Butternut squash sauce,  
Parmesan cream

**Half Lobster Thermidor** (GF Available)  
Chipped potatoes,  
mixed salad

**Pan-fried Halibut** (GF)  
Roasted cauliflower, spicy nduja,  
garden peas, black garlic gel

**28 Days Aged 10oz Aberdeen Angus Chateaubriand Steak** (GF)  
Grilled asparagus,  
fresh black truffle shavings,  
mushroom & truffle sauce

**Slow-cooked Ox Cheeks** (GF)  
Truffle polenta

### DESSERTS

**Italian Panettone** (V)  
Vanilla custard

**Noel's Red Velvet Cake**  
Cream cheese filling

**Warm Chocolate Fondant** (V)  
Vanilla ice cream fresh berries

**Selection of Italian Ice-cream/ Sorbet** (GF, V & VE available)  
Please ask for flavours

**Italian Cheese Selection**  
(GF available)  
Served with crackers,  
nuts and honey

### INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.  
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary  
12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

