

# Capodanno @



## *New Year's Eve Menu* (Vegetarian option available)

### **Amuse Bouche**

Oyster and Franciacorta foam

### **Starters**

Fresh local market Salmon carpaccio served with marinated egg yolk, pink peppercorn dressing and crunchy touch

Grilled homemade wild venison cotechino served on baby lentils, aged Modena balsamic vinegar and endive

Dark beer puff pastry pocket with spinach gravy and beer gravy (V)

### **Sorbetto al melone**

### **Main Courses**

Grilled fresh local market turbot filet served with fresh black truffle shaved, on pak choi, swede and sauteed potatoes

Braised West Yorkshire lamb rack French cut served "pink" with honey and sage gravy, roasted red skinned potatoes, spinach timbalo and parsnips

Homemade raviolone filled with artichokes, Asiago DOP cheese and fresh black truffle (V)

### **Desserts**

Homemade ice cream (ask for available flavours)

Belgian white chocolate bavarese with Seville orange sauce and caramelised almonds

Salted caramel and 90% dark chocolate mille feuille with orange custard

Cheese board



**£55 per person (tables to be vacated by 8:30pm)**  
**£75 per person (starting at 9pm with live music)**  
**£25 wine flight**  
**(Deposit required)**

*If you have any special dietary requirement or food allergy please let us know, our chef is cooking to order and we can accommodate almost any request*