

New Years Eve Menu

5-COURSE DINNER

Amuse

Crispy Parmesan and rosemary focaccia with whipped ricotta, herbs & extra-virgin olive oil

Gambas cocktail

Gambas, pink sauce, romaine lettuce, parsley, lemon & crispy focaccia

Pumpkin tortellini

Roasted pumpkin, tortellini, rosemary, toasted hazelnuts & parmesan

Choice of Main Course

Lamb Rack in Pistachio Crust

Potato and celeriac gratin, glazed baby carrots, seasonal vegetables & rosemary gravy

or

Roasted Salmon

Red pepper cream, garlic sauteed spinach, roasted baby potatoes & lemon butter sauce

or

Cauliflower Steak

Potato gratin, roasted vegetables, crispy onions & vegetarian bearnaise

Grand dessert Ultimo Dell'Anno

Grand dessert selection to share

€ 85 per person

Wine Pairing: € 25 per person (3 glasses)

