

New Year's Eve Menu

Bid farewell to 2018 in style with Chef's 4 sumptuous courses

Dance into the early hours with Rock FM's DJ' Ginge! Playing tunes from every era and requests!

First Sitting 6pm £29.90 (You are welcome to relax in our bar until the disco starts)

Second Sitting 8:30pm £54 (Includes a complimentary glass of Fizz at midnight)

Children's Menu (under 11s) for the 6pm sitting £10

£30 non-refundable deposit required at the time of booking per person and you must pre-order prior to the event

Antipasti - To start

Zuppa di butternut squash e paprika V

Chef's home-made butternut squash soup with a touch of spicy paprika, served with our freshly baked bread

Gamberoni orientale

King prawns pan fried with ginger, spring onions, cherry tomatoes, parsley and Calabrian chilli flakes

Lamb chop

Oven baked Lamb chop drizzled with a buttery coriander sauce

Italian combo

Deep fried calamari, white bait, king prawns served with a tartar sauce and a tomato and chilli dip

Antipasti vegetariana V V

A delightful platter of grilled courgettes, red peppers, asparagus, marinated olives, pickled onions served with chilli jam and served with freshly baked bread

Calamari ripieno

Squid stuffed with breadcrumbs, garlic and Atlantic prawns cooked in Chef's tomato sauce

Sorbet - Limoncello sorbet

Secondi Piatti - Main Courses

All main courses are accompanied by roast potatoes and seasonal vegetables unless specified

Spigola in crosta di patate

Oven baked sea bass cooked with white wine, mixed herbs, topped with a potato crust, finished with a drizzle of extra virgin olive oil

Medaglioni alla mostarde

Medallions of fillet steak cooked with merlot and mustard

Bistecca Antonio V V

This new unique vegetarian/vegan style steak is made with a selection of vegetables and legumes and served with pasta in Chef's tomato sauce

Cosciotto d'agnello aromatizzato

Slow cooked lamb shank served on a bed of creamy mashed potato with chef's signature gravy with a hint of mint

Pollo alla Crema GF*

Steamed breast of chicken with a creamy sauce made with fresh cream, white wine, onion and mushrooms

Dolci - Dessert

Pannacotta al mango

V = Vegetarian Dish

V = Vegan Dish

GF* = It is possible to make this dish as a Gluten Free option, but you must advise on ordering that you are Gluten Free.

GF = Gluten Free

All our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - If you have a food allergy, please let us know before ordering.