

Hogmanay Menu

Zuppa Del Giorno

Cullen Skink

Carpaccio Di Tonno

Slices of tuna carpaccio on a crispy salad with a lemon and horseradish crème fraiche

Arancini al Formaggi Di Capra ed Asparagi

Fried rice croquette filled with goats cheese and asparagus served with fresh hot vine tomato puree mixed with shallots, onion and garlic

Anatra all'arancia

Roast breast of gressingham duck carved and served over an orange, carrot and ginger puree

Capesante alla Scozzese

Pan fried Shetland king scallops with black pudding and a peccorino baked gratin potato served with a Drambuie sauce

Pollo alla Romana

Grilled chicken supreme served with mixed roast peppers, fresh vine tomatoes, Chardonnay wine and garlic sauce. Served with roast winter roots and gratin potato.

Filetto al Chianti

Grilled medallions of beef fillet with a chianti wine sauce served with gratin potatoes and roast winter roots. (served medium/rare)

Ravioli ai funghi porcini

Franco's home made ravioli filled with porcini mushrooms in a light truffle cream sauce

Sweet Trio

Mille foglie, chocolate mousse and lemon sorbet

Formaggi

Gorgonzola, Bel Paese and Caciocavallo cheese served with biscuits, apple & plum chutney and walnuts

3 COURSES £40

Please note a 10% service charge will be added for parties of 10 & over

Please note dishes may contain traces of nuts