



DON GIOVANNI NEW YEAR'S EVE MENU

£80.00 PER PERSON

STARTERS

SALMONE FAGGOTINO

Timbale of oak smoked salmon, filled with prawn and crab meat mousse, brandy dressing and asparagus.

ANTIPASTO MISTO

Selection of cured and dried Italian meats, wild rocket and buffalo mozzarella.

ARANCINI DON GIOVANNI

Timbale of arborio rice and asparagus, filled with buffalo mozzarella, on a pink sauce and wild rocket.

SECOND COURSE

Wild mushrooms filled square pasta, in a clear saffron consomme.

MAIN COURSES

TOURNEDOS ROSSINI

Scottish beef fillet with liver parfait, shallots, cream and a brandy sauce, on crushed sauté potatoes and wilted spinach.

NOISETTES D'AGNELLO

Lamb saddle wrapped in pancetta (pink cooked), rosemary and Barolo wine sauce, on crushed sauté potatoes and wilted spinach.

RISOTTO CON CARCIOFI E ASPARAGI (V)

Arborio rice baked with artichoke hearts, fresh asparagus, cream and Parmesan cheese.

DESSERTS

TORTA DI LIME E LIMONE

Homemade lemon and lime tarte, served with cinnamon infused mascarpone cheese quenelle.

CRÈME BRÛLÉE AL LAMPONE

Raspberry crème brûlée

SELEZIONE DI SORBETTI

Selection of sorbets (mango, lemon and raspberry).

For any allergens or intolerances, please make your server aware before placing your order.
A 12.5% service charge will be added to your bill, with thanks.