

NEW YEAR'S EVE MENU

12

STARTERS

SOUP (V)

Sweet potato, Butternut squash served with Homemade bread

KING PRAWN

Pan fried King prawn with Scallops, garlic, thyme, finish with lime jus

FUNGHI FORESTALE (V)

Sauteed mixed forest mushrooms, served on toasted bread

CRAYFISH & SALMON

Scotish smoked Salmon, crayfish, rocket, Marie Rose sauce

MAINS

FILLET SURF & TURF

Smoked panceta, King prawn, shallots, garlic & white wine jus

RAVIOLI (V)

Homemade ravioli with ricotta cheese & spinach served with creamy tomato sauce

CHICKEN TERIYAKI SKEWERS

Free range chicken breast marinate in teriyaki sauce, vegetables & homemade chips

HALIBUT

Fresh halibut, baby prawns, capers, garlic & white wine jus

DESSERTS

CREME BRULEE

French style luxury vanilla seeds creme brulee

TIRAMISU

Homemade traditional ITALIAN recipe

LEMON TART

MANCHESTER lemon tart

Any coffee (excluding liquor coffee)

£40 per pp £20 per children under 12

£10 deposit per pp from 8pm your table will be yours entire evening