

New Year's Eve Menu

5 courses

Amuse Bouche

TUNA TACO

Soy dressing with onion, ginger, coriander, sesame seeds

Starters

BURRATA (V)

Datterino tomatoes, kalamata olives, pine nuts and olive oil

PARMIGIANA (V)

*Fried aubergine baked in a rich tomato sauce
with mozzarella and parmesan cheese*

SCALLOPS

Pan-fried with jerusalem artichoke puree and veal jus

BEEF CARPACCIO

Thinly sliced raw beef, Dijon mustard mayonnaise

Middle Course

BEEF EMPANADAS

Beef shortrib, ocapa sauce

Mains

TUNA

Char-grilled with caponata, cherry tomatoes and salsa verde

RIB EYE STEAK

Gratin potatoes and red wine jus

WILD MUSHROOM TAGLIATELLE (V)

Stracciatella, parmesan in a rich butter sauce

MONKFISH

Braised with root vegetables and tomatoes

Dessert

CHOCOLATE FONDANT

Served with vanilla ice cream

SELECTION OF ICE CREAM OR SORBETS

APPLE TART TATIN

Vanilla ice cream

QUINOA CRÈME BRÛLÉE

Almond & pistachio biscuit and tuile

*Bottomless Drinks include white wine, red wine, sparkling wine and half-pint draught beer.
Available exclusively to guests who have **purchased the bottomless drinks package.***

Vegetarian options and allergen information available on request.

