

Julio's New Year's Eve Menu

£55

GAMBERONI SALENTO

Pan fried King prawns served on sweet potato mash with chilli sauce and rocket.

BRUSCHETTA alle PERE (V)

Toasted ciabatta bread with Blue cheese, caramelised pears and Parma ham with Barolo wine jus.

ZUPPA

Chef's creamy chicken & vegetables soup, topped with fresh chilli and basil oil served with homemade crostini.

INVOLTINI di SALMONE

Smoked salmon, soft cheese and dill rolls, with rocket and lemon zest.

ANTIPASTO

A selection of Italian cured meats with baby mozzarella, parmesan chunks and mixed olives. Served with homemade ciabatta bread.

VEGETALI

Roasted beetroot, carrots and parsnip with thyme and honey, topped with goat cheese and cress.

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ANATRA al PORTO

Crispy Duck breast with parsnip puree, orange flavoured cherries and Port liquor jus.

RISOTTO alla ZUCCA

Butternut squash Risotto with goat's cheese and parsley pesto drops.

HALIBUT IN GUAZZETTO

Pan-fried Fillet of Halibut served on a light broth of cherry tomatoes, white wine, asparagus and spinach leaves.

FILETTO di MANZO

Fillet of beef cooked to your liking, baby carrots, mixed mushrooms and Barolo wine sauce, crispy rosemary.

AGNELLO CROCCANTE

Pan fried rack of lamb, with green beans, new potatoes, red wine jus and minty breadcrumbs.

PAPPARDELLE AL TARTUFO

Large pasta stripes with wild mushrooms and parsley sauce, black pepper and truffle oil.

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Coppa Gelato

A selection of strawberry, vanilla and chocolate ice cream.

Torta Tiramisu

The Italian favourite with a hint of coffee.

Cheese & Biscuits

A selection of cheese and biscuits

Cheesecake

Cheesecake of the day