

NEW YEAR'S EVE

Early sitting menu

Kids menu

Early sitting kids menu

Sette

Vegetarian menu



NEW YEAR'S EVE

early sitting menu

antipasti

{choice of}

LOBSTER SALAD

potato, lemon mayo, chives, rocket

BEEF CARPACCIO

truffle, puntarelle salad

TAGLIOLINI

cacio e pepe, porcini

secondi

{choice of}

WILD SEA BASS

fennel purée, roasted fennel, confit tomato

VEAL CUTLET

artichoke, potato, rosemary jus

MILLEFOGLIE

seasonal mushrooms, fontina fondue

dolci

{choice of}

CHEESE BOARD

assortment of italian cheeses, dried fruits and grapes

DELIZIA AL LIMONE

limoncello liquor, candied lemon

£90 per person

NEW YEAR'S EVE

kids menu

canapés

{served per guest}

CACIO E PEPE CROCHETTE

CROSTINO

vitello tonnato, caperberries

antipasti

{choice of}

PROSCIUTTO CRUDO

buffalo mozzarella, olive oil, tomato

COTECHINO

lentils, onion, tomato chutney

paste

{choice of}

'SCARPETTA' SPAGHETTI

tomato, basil

SPAGHETTI

bolognese ragout

secondi

{choice of}

CORN FED CHICKEN BREAST

roast potato, spinach

BLACK COD

cime di rapa, cherry tomato, cannellini
beans

dolci

{choice of}

CHOCOLATE BROWNIE SUNDAE

chocolate banana toffee sauce, caramel gelato

GOLD GLITTER DOUGHNUTS

biscotti

{for the table}

CHOCOLATE BON BON, CANTUCCINI, ORANGE PATE DE FRUIT

£90 per person

NEW YEAR'S EVE

early sitting kids menu

antipasti

{choice of}

PROSCIUTTO CRUDO

buffalo mozzarella, olive oil, tomato

'SCARPETTA' SPAGHETTI

tomato, basil

secondi

{choice of}

CORN FED CHICKEN BREAST

roast potato, spinach

BLACK COD

cime di rapa, cherry tomato, cannellini beans

dolci

{choice of}

CHOCOLATE BROWNIE SUNDAE

chocolate banana toffee sauce, caramel gelato

GOLD GLITTER DOUGHNUTS

£45 per person

NEW YEAR'S EVE

canapés

{served per guest}

CROSTINO

vitello tonnato, caperberries

OYSTER

champagne vinegar, shallots

CORNISH CRAB TARTLET

green apple, mayo, coriander

antipasti

{choice of}

LOBSTER SALAD

potato, lemon mayo, chives, rocket

BEEF CARPACCIO

truffle, puntarelle salad

paste

{choice of}

TAGLIOLINI

cuttlefish and clam ragout

SHORT RIB & BONE MARROW AGNOLOTTI

black truffle

secondi

{choice of}

WILD SEA BASS

fennel purée, roasted fennel, confit tomato

VEAL CUTLET

artichoke, potato, rosemary jus

dolci

{choice of}

CHEESE BOARD

assortment of italian cheeses, dried
fruits and grapes

DELIZIA AL LIMONE

limoncello liquor, candied lemon

biscotti

{for the table}

includes coffee and assorted teas

CHOCOLATE BON BON, CANTUCCINI, ORANGE PATE DE FRUIT

£180 per person including a glass of Veuve Clicquot

£350 per person including free-flowing Dom Perignon

NEW YEAR'S EVE

vegetarian menu

canapés

{served per guest}

BRUSCHETTA

escarole, parmesan, olives

CACIO E PEPE

crochette

TARTLET

confit datterino tomatoes, balsamic
reduction

antipasti

ARTICHOKE

avocado, tomato salad

paste

TAGLIOLINI

cacio e pepe, porcini, black truffle

secondi

MILLEFOGLIE

seasonal mushrooms, fontina fondue

dolci

{choice of}

CHEESE BOARD

assortment of italian cheeses, dried fruits and grapes

DELIZIA AL LIMONE

limoncello liquor, candied lemon

biscotti

{for the table}

includes coffee and assorted teas

CHOCOLATE BON BON, CANTUCCINI, ORANGE PATE DE FRUIT

£180 per person including a glass of Veuve Clicquot

£350 per person with free-flowing Dom Perignon