

NEW YEAR'S EVE

vegetarian menu

canapés

{served per guest}

BISCOTTI

goats curd, pear, hazelnut

CACIO E PEPE

crochette

CORNETTO

confit cherry tomatoes, taggiasca olives

antipasti

ARTICHOKE

baked artichoke, goats cheese,
puntarelle, walnut dressing

paste

TAGLIOLINI

cacio e pepe, porcini, black truffle,
parmesan crumble

secondi

ZUCCA MANTOVANA

winter squash parmigiana, charred leeks,
almond pesto, pumpkin crisp

dolci

{choice of}

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

AMEDEI CHOCOLATE

chocolate semifreddo, spicy pear sorbet

biscotti

{for the table}

includes coffee and assorted teas

CHOCOLATE PRALINES, TUXEDO STRAWBERRIES

£180 per person