



NEW YEARS EVE

5 courses £65.00

Complimentary peach Bellini to enjoy in the bar area upon arrival

- SELECTION OF BREAD AND OLIVES -

STARTER

POACHED LOBSTER & TIGER PRAWN COCKTAIL

Bloody Mary sauce, tabasco & celery
finished with smoked paprika

CHARGRILLED VEGETABLE ANTIPASTO

Crumbled goats cheese, toasted pine nuts,
squash puree and green pesto

SOFT CENTERED BURRATA CHEESE

Cured ham & artichokes with fresh red pesto

CRAB GRATIN TOPPED WITH PANKO BREADCRUMBS

Mature cheddar, served with olive oil crutes

- CHAMPAGNE SORBET -

MAIN COURSE

SLOW COOKED PRIME RIB OF BEEF

Duck fat roast potatoes, buttered steamed
greens, chantenay carrots
with a rich red wine jus

CHICKEN SUPREME

Truffle mash, green beans wrapped in
cured ham, with a cherry tomato
& smoked pancetta sauce

PAN ROASTED FILLET OF WILD SEABASS,

Buttered spears of English asparagus,
wilted spinach, chive crushed baby potatoes
& hollandaise sauce

ROAST BUTTERNUT SQUASH, GOATS CHEESE & WILTED SPINACH WELLINGTON

Buttered kale & wild mushroom
and cream sauce

DESSERT

ETON MESS CHEESECAKE

Fresh berries & Eton mess ice cream

CHOCOLATE FONDANT

With a raspberry centre
served with vanilla ice cream

SELECTION OF OUR BEST CHEESES

Served with biscuits, celery & onion jam

- LIVE SOLO ARTIST FROM 8PM TILL 11.30PM -

- LIVE DJ PLAYING FROM 11.30PM TILL LATE -

- COMPLIMENTARY GLASS OF PROSECCO AT MIDNIGHT -

fratelli
ristorante • bar • café