

New Year's Eve Dinner



Plated Chef's Antipasto

An individually plated antipasto platter consisting of fish and shellfish, Parma ham and Italian salami and grilled vegetables dressed with herb oil dressings

(Vegetarian antipasto available)

Soup and Pasta

Roast celeriac soup with cheese croûtes
Fusilli tossed in a chicken ragù finished in Marsala cream
Orecchiette allo scoglio
served with rucola, goat's cheese, Parmesan shavings,
olive oil and fresh pepper





From the Carvery

Roast gammon on the bone served with an apricot compote and Calvados jus

Roast beef served with red wine jus

Hot Buffet Counter

Pan fried sea bass, mussels and clams, Champagne velouté

Roast duck set on an orange and cinnamon, star anise, sautéed cabbage and five-spice jus

Pork served with mushrooms and root vegetable stew

Steamed garden vegetables

Cauliflower and broccoli à la crème

Potato croquettes

Sauté potatoes

Cheese Board

A selection of soft and hard cheeses served with grapes, chutneys and water biscuits



Dessert

Peanut and caramel white chocolate delice

Tiramisu

Bitter chocolate tart

Bounty mousse

Mixed nut and dried fruit tart

Exotic meringue

Assorted French macarons

Creamy shots

Coffee and Amaretti

Adults: €70 per person | Children (7 - 12 years): €35 per person

Including a half bottle of Pecorino or Aglianico wine
and a half bottle of local still or sparkling water

Starting from 19:00hrs
Complimentary parking, subject to availability