

# NEW YEARS EVE

3 COURSE MEAL DISCO & DANCE £65

## STARTERS

### CARROT & CORIANDER SOUP

### KING PRAWNS PICANTE

shell off, with chilli, fresh chopped tomato, garlic, olive oil and fresh basil.

### MELON & PROSCIUTTO

### DEEP FRIED BRIE

breadcrumbs, deep fried and served with a raspberry coulis.

### TEMPURA BATTERED KING PRAWN TAILS

deep fried prawn tails, served with a mayonnaise & sweet chilli dip.

### AVOCADO

with smoked salmon and prawns.

### FUNGHI RIPIENI

fresh mushrooms, stuffed with peppers and dolcelatte cheese

## MAINS

### FILETTO AL PEPE\*

8oz prime fillet steak, served with a sauce of crushed black pepper, brandy and cream.

### POLLO CON DOLCELATTE\*

breast of chicken with bacon and mushrooms, in a dolcelatte cheese and white wine sauce.

### LAMB STINCOTTO\*

tenderised lamb shank roasted on the bone in wine, butter and herbs.

### WHOLE FRESH CORNISH SOLE\*

simply oven baked with white wine and butter.

### FRESH FILLET OF SEABASS\*

topped with king prawns, asparagus & cherry tomatoes.

### KING PRAWN AND MUSHROOM RISOTTO

### VEGETABLE CANNELONI

\* served with potatoes and a selection of fresh vegetables OR salad \*

## DESSERTS

TARTE AU  
CITRON

HOT CHOCOLATE  
FUDGE CAKE

RUM AND  
RAISIN ICE  
CREAM

HOMEMADE  
TIRAMISU

RASPBERRIES  
& MERINGUE

