

# DELIZIOSA

## New Year's Eve

4 COURSE DINNER MENU

£49.50 per person

Raspberry Bellini Prosecco on Arrival

### Starters

#### HAM HOCK TERRINE

Roasted Altamura Bread, Lettuce, Pea  
Shoots dressed with Mimosa,  
Redcurrant Compote

#### CELERIAC VELOUTÈ

Pecorino Frollini, Truffle & Chive Oil

#### SEAFOOD TRIO

Whipped Dill Cream Smoked Salmon Tartare,  
King Prawn Cocktail, Pollen Scented  
Seabass, Fennel Salad & Cucumber Leaf

#### CARPACCIO OF MIXED BEETS

Lettuce, Pea Shoots, dressed with Mimosa  
& Redcurrant Compote

### Pasta

#### FREGOLA AI FRUTTI DI MARE

Seafood Fregola, Bisque of Parsley &  
White Wine

#### GNOCCHETTI CIME DI RAPA

Sardinian Pasta served with Tenderstem  
Broccoli Purée, Pecorino Cheese, Herby  
Breadcrumbs

#### TAGLIATELLE WAGYU RAGÙ

Artisan Molisana Tagliatelle, Wagyu  
Bolognese & 36 month aged Parmesan

### Mains

#### ARGENTINIAN GIANT RED

#### PRAWNS AVVOCATO

#### AGNELLI STYLE

Grilled Prawns, Chilli, Garlic, Butter,  
Whisky & Parsley

#### TAGLIATA DI MANZO &

#### BERNESE

10 Oz Grilled Flat Iron Steak, Triple  
Cooked Truffle & Parmesan Wedges with  
Homemade Bearnaise Sauce

#### ROASTED VEGAN SAUSAGES

#### & MASH

Roasted Vegan Sausages served with  
Colcannon Mash & Red Onion Gravy

### Dessert

#### SEMIFREDDO AL

#### MARSALA &

#### CIOCCOLATA CALDA

Marsala Wine Pafait served with Hot  
Chocolate & Walnut Praline

*cheers!*

Available only on pre-order

For any allergies or dietary requirements, please speak to a  
member of the staff