

DELIZIOSA

New Year's Eve

4 COURSE DINNER MENU

£49,50 per person

Raspberry Bellini Prosecco on Arrival

Starters

HAM HOCK TERRINE

Toasted Altamura Bread, Lettuce,
Pea Shoots, dressed with Mimosa, Red
Currant Compote

CELERIAC VELOUTÈ

Pecorino Frollini, Truffle & Chive Oil

SEAFOOD TRIO

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

CARPACCIO OF MIX BEETS

Lettuce, Pea Shoots, dressed with Mimosa,
Red Currant Compote

Pasta

FREGOLA AI FRUTTI DI MARE

Seafood Fregola, Bisque, Parsley & White
Wine

GNOCCHETTI CIME DI RAPA

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

TAGLIATELLE WAGYU RAGÙ

Artisan Molisana Tagliatelle, Wagyu
Bolognese & 36 months Parmesan Cheese

Mains

ARGENTINIAN GIANT RED PRAWNS AVVOCATO AGNELLI STYLE

Grilled Prawns, Chilly, 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

Pudding

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