



# Hogmanay Menu

## PROSECCO E OLIVE

A complimentary chilled glass of Prosecco with Marinated olives and hand made bread on arrival



### ASPARAGI AL SALMONE

Avocado and smoked salmon topped with asparagus in an extra virgin olive oil – lemon dressing

### CARPACCIO DI FILLETO

Scottish fillet of beef, sliced thinly, with rocket and Parmesan shavings in a citronette dressing with truffle oil

### INSALATA SCARIOTA

Baby spinach, rocket, walnuts, sultanas and oregano croutons in a balsamic dressing with a poached egg

### ZUPPA DELLE ALPI

Leek, onion and potato with a Fontina cheese crouton

### CAPELANTE CON GAMBERI

King prawns and scallops seared with smoked bacon and bay leaves in a wine, lemon-chilli sauce

### LOBSTER AGNOLOTTI

Lobster filled fresh egg pasta parcels in a cream and brandy sauce with chilli



### VENISON AL VINO ROSSO

Pan-fried venison on sautéed wild mushrooms in a red wine sauce with soured cream and pink peppercorn

### POLLO DI CORTILE SOFISTICATO

Pan-fried chicken breast with shallots, Madagascar peppercorn and sage finished with Prosciutto in a white wine sauce

### RISOTTO DI CAPADANNO

Arborio rice with walnuts, sultanas, Porcini mushrooms and Prosecco sauce

### BRANZINO ALLE MANDORLE

Sea Bass pan-fried with chopped almonds and sage, grilled to a crispy finish with a lemon-white wine sauce

### LINGUINE ALL'ASTICE

Half lobster tossed with garlic, vine tomatoes, bisque sauce and linguine pasta, served in the shell

### SCALOPPINA IN FESTA

Pan fried veal topped with Prosciutto in a shallot, Porcini mushroom, Prosecco & cream sauce

- ALL SERVED WITH TIROLESE POTATOES & SEASONAL VEGETABLES-



### TESTINA AL CIOCCOLATO

Vanilla ice cream wrapped with sponge soaked in Marsala., covered in chocolate couverture

### CRÈME BRULÉE

Made with a hint of rum and Grand Marnier

### TIRAMISU

Traditional Italian coffee dessert with Savoiardi and Marscapone

### FORMAGGIO AL MIELE

Taleggio & Dolcelatte cheese topped with honey and nuts, grilled to a golden brown

**£41.95**

***ALLERGEN ADVICE*** PLEASE BE AWARE THAT ALL OUR DISHES MAY CONTAIN TRACES OF: *Celery, Cereals, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya, Sulphur Dioxide* AS ALL THE ABOVE INGREDIENTS ARE USED AND PREPARED ON THE PREMISES