

The *Italian* KITCHEN

NEW YEARS EVE 2022

The Italian Kitchen charcuterie board

Selection of cured meats, marinated green pesto bocconcini, baked honey, glazed figs, queen olives, anchovies, Italian Bakery toasted bread and a selection of our homemade flavored butters

STARTERS

Burratina (ve)

Heritage tomatoes, balsamic glaze, white truffle oil

Tiger prawns

Sauteed in ginger, garlic & fresh chilli, Italian Bakery sourdough

Fig & Prosciutto crostini

Smoked mozzarella, rocket, basil oil

Blood orange sorbet

MAINS

Veal saltimbocca

Prosciutto, crispy sage, roasted rainbow carrots, beurre noisette, duchess potato

Sole piccata

Pan fried lemon sole, caper, lemon thyme butter sauce, crème fraiche & spring onion potatoes

Wild mushroom risotto (ve)

Sweet pepper drops, vegan prosociano cheese, rocket, basil oil

DESSERTS

Limoncello meringue tart (v)

Pomegranate puree, raspberries, toasted sesame seeds

Red velvet cake (v)

Italian meringue frosting, chocolate shards, cape gooseberry

Luxury cheese board (v)

Coffee & Selection of petit fours (v)

Glass of Champagne at Midnight Fireworks on The Quay

7 Courses £69 ½ per head