

# New Years Evening Menu

## 4 Courses for £34.95 - Midnight Fireworks Show

### Starters

#### Soup of the Day

Served with homemade bread & butter

#### Tempura Batter King Prawns

Served with salad leaves, Chilli & Lime Jam.

#### Duck Salad

Served with chorizo, sun blush tomatoes & roasted red onion & balsamic syrup.

#### Breaded Mushroom

Stuffed with Garlic Mozzarella Cheese and Garlic Mayo & Crispy Salad.

#### Bruschetta

Lightly toasted home made bread, brushed with garlic oil and topped off with juicy vine tomatoes or beans, fresh basil & olive oil.

#### Calamari

Deep fried Calamari served with roasted garlic mayonnaise and salad.

#### Deep Fry Brie Cheese

Crispy Salad, Onions Marmalade, Balsamic Syrup.

### Mains

#### Petto di Anatra

A succulent breast of Barbary duck, cooked in an exquisite port & prune sauce, served with herby potato.

#### Homemade Lasagna

Home made Lasagna, cooked in a rich tomato sauce & topped with Parmesan Cheese.

#### Manzo Beef

Best beef, finely sliced & stuffed with fresh herbs, Parmesan Cheese & garlic, rolled & cooked in a rich red wine & tomato sauce, - A firm favorite here.

#### Tagliatelle

Served with fresh pesto, pine kernels, cherry tomatoes, rocket leaves & parmesan cheese.

#### Due Formaggio

Chicken breast stuffed with two fantastic cheeses, italian dolcelatte & the finest stilton, with pancetta, herbs & cooked in a rich port & wine sauce.

#### Rib Eye Steak

Served with potatoes and a rich pepper sauce.

#### Spicy Linguini

Served with crispy bacon, piquant, chilli, tomato sauce & topped with Parmesan Cheese

#### Fillet of Sea Bass

Served with sauteed potatoes, fresh lettuce leaves and a lemon butter sauce.

### Desserts

#### Cheese Cake

#### Creme Brulee

#### Chocolate Fudge Cake

#### Luxury Ice Cream Selection

Vanilla, Chocolate & Strawberry



### Coffee Menu

Any liqueur coffee