

25

CAPODANNO

NEW YEAR'S DAY 2025

MENU

STARTER

Mushroom and truffle velouté, cheese and truffle toastie (gf/v)

Millefeuille of duck liver, mandarin and hazelnut

Bruschetta of smoked salmon

Roast pork belly, salami crisp, bean puree, nduja

Burrata, pepperonata, rocket pesto, pine nut crumb, chilli oil (gf/v)

MAIN COURSE

Cron fed chicken, Jerusalem artichoke puree, roast potato fondant, smoked bacon cream sauce, crispy chicken skin, marmalata di pancetta (gf)

Slow cooked blade of beef of beef, crispy onions, cavolo nero puree, smoked potato mash, sticky beef jus, roast carrots, salsa verde (gf)

Fillet of sea bass, roast king prawns, buttered leeks, caviar and prosecco veloute, potato croquette

Sicilian aubergine parmigiana, sun dried tomato, parmesan puree, fiorelli, black garlic, pasta crisp (v)

35-day aged fillet steak, mushroom and caper sauce, balsamic roast onions, winter greens, crispy potato terrine (+10)

DESSERT

Monte Bianco:
Meringue with cherry, chestnut and chocolate

Trio of seasonal cheese, fruit cake, celery, grapes, crackers

Treacle sponge, roast apple, cinnamon custard

Chocolate pyramid, blood orange cream, orange sorbet

Coppa Natale – Christmas Ice cream sundae – San Pietro style – loaded with ice cream & nuts, fruits and other sweet treats