

# *New Year's Eve*

## MENU

### AMUSE BOUCHE

#### **Scottish Wild Mushroom soup**

Topped with ricotta cheese

### STARTER

#### **Warm Lobster salad catalana**

Steamed Scottish Lobster with olives, capers, celery, quail eggs and anchovies

#### **Banca Di Roma Capocollo**

Chef Giuseppe's homemade dry-cured pork neck with pickled veg, sourdough bread & burrata

### MAIN COURSE

#### **Ravioli Gambero Rosa di Sicilia**

Fresh egg pasta filled with pink prawns & mascarpone cheese, served in a tomato sauce with lemon zest

#### **Tortellini Modenesi**

Fresh egg pasta filled with cured mortadella, parma ham & ham in a Grana Padano fondue with truffle

#### **Costata di Manzo**

30 day aged Scottish ribeye, served with butter mash, rocket, Grana Padano cheese shavings & a balsamic dressing

#### **Stone Bass**

In a saffron & seafood guazzetto

### DESSERT

#### **Pineapple Carpaccio**

Roast pineapple with cinnamon, wild berries & lemon sorbet

#### **Baba Limoncello**

Baked yeasted Neapolitan Limoncello cake with vanilla chantilly & raspberries

#### **Baked Blueberry Cheesecake**

With vanilla mascarpone & blueberry coulis

#### **Homemade lemon sorbet**