



# NEW YEARS EVE MENU

## 31 DECEMBER 2023

7 COURSES | £120 PER PERSON

Handmade black olive grissini, prosciutto & truffle pesto

Trout crudo, beetroot & dill creme fraiche

Crispy Jerusalem artichoke, winter caponata & pecorino

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Crab arancino, bisque, leeks & caviar

OR

Arancino of saffron & gorgonzola, parsley emulsion (V)

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Cotechino sausage, fennel, lentils & marsala sauce

OR

Mozzarella di buffala, sprout top caponata & toasted chestnuts (V)

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Cappelletti of butternut squash, wild mushrooms & ricotta, braised cavolo nero (V)

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Grilled South Downs beef sirloin, lasagna of braised shin, potato & parmesan,  
bone marrow sauce

OR

Lasagne of slow roasted celeriac, cavolo nero & winter truffle, radicchio salad (V)

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Mulled pear sorbetto

Chestnut tiramisu

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Gorgonzola dolce, thyme honey & roasted hazelnuts