



Welcomes you and wishes you a enjoyable evening and

A Happy, Healthy & Prosperous 2019

MENU £48.95*

GLASS OF SPARKLING PROSECCO WITH APEROL

STARTER

SALMONE DI SCOZIA AFFUMICATO

Smoked Scotch Salmon with brown bread

PENNE AL FRESCO

Pasta quill with chicken, thyme, cherry tomato's cream and pecorino cheese

GF PROSCIUTTO CON MELONE

Thinly sliced Parma ham with melon

GF COPPA DI GAMBERONI

King Prawns cup with salad and maryrose sauce

GF V FUNGHI ALLA BOSCAIOLA

Fresh mushrooms baked al dente with garlic butter & parsley.

VE INSALATA ALLA GRIGLIA

Grilled aubergine zucchini & peppers served on a bed of salad.

INTERMEDIATE COURSE

V MANGO & BLACKCURRANT SORBET

MAIN COURSE

GF BRANZINO E GAMBERETTI

Fillets of seabass cooked with king prawns pan fried in white wine served with roast potatoes

GF POLLO ALLA PASTORELLA

Chicken breast cooked in brandy with mushroom and cream sauce served with roast potatoes

GF CROSTATA DI AGNELLO

Rack of lamb roasted pink with gravy juice served with puree potatoes with spring onions.

GF COSCIA DI BUE

Grilled Rump Steak served with red wine reduction and served with roast potatoes.

GF LEGUMI FRESCHI DI STAGIONE

Fresh vegetables of the season.

V TORTELLONI EST

Pasta parcels filled with ricotta & spinach with a mushroom and cream sauce

VE FUSILLI PEPPERONATA

Pasta twists with peppers courgettes aubergines with tomato onions garlic and chilli

SWEET

TIRAMISU, PROFITA ROLLS, BANOFFIE PIE, APPLE STRUDDLE

VE CHOCOLATE MOUSSE

CAPPUCCINO / ESPRESSO

V Vegetarian GF Gluten Free VE Vegan

* 10% Service charge will be added to the final bill

SEE THE
NEW YEARS EVE IN

@
AI DUOMO

From 20.00hrs

The bells at Midnight
And Dance till the wee hours



4 COURSE DINNER

&

DISCO

from 10.30 – 2.00 am

See the Bells in @ Midnight

Hats, Streamers, Poppers and
Crackers Supplied.

“ All you have to do is bring a partner &
your friends”

The “MORE THE MERRIER”

Tables are available
for groups of 4/6 & 8/10
or multiples thereof

Carriages at 2.00am