

Christmas 2011

Primi Piatti

Zuppa di broccoli e Stilton

Broccoli and Stilton soup, topped with stilton cheese and parmesan herb croute

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Sella di coniglio farcita

Rabbit saddle stuffed with onions, garlic, thyme, figs and veal mousse.

Laid on Savoy cabbage

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Tortellacci fatti in casa ripieni con gamberoni

Home-made tortellacci stuffed with king prawns, tossed in a lemon and coriander butter.

Served on a rich prawn bisque

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### **Sorbetto di limone**

Lemon sorbet

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Secondi Piatti

Quaglia disossata ripiena con tacchino

Deboned whole quail stuffed with turkey and apricot mousse, served on red onion chutney, finished with aged port wine jus

o

Filetto di manzo

Fillet of beef crusted with a soft cheese and wild mushroom crust, served on potato dophinoise. Finished with shallot jus

o

Involtino di spigola farcito con gamberi

Roulade of sea bass stuffed with prawns and crab meat served on prawn veloute drizzled with a tomato, chives and shallot salsa

Dolce e Café

Cioccolato fondente

Chocolate fondant served with vanilla ice-cream and strawberry coules

o

Budino tradizionale di Natale

Traditional Christmas pudding served with crème anglaise

o

Cheesecake al mirtillo rosso e porto

Cranberry and port cheesecake

€45.00

New Year's Eve 2011

Primi Piatti

Carpaccio di polpo

Fine sliced octopus dressed with extra virgin oil, lemon segments, sweet sundried tomatoes and rucola

o

Ravioli ripieni di d'anatra

Home-made ravioli stuffed with duck confit, tossed in a light orange butter, laid on roasted figs and port jus



Zuppa di funghi cappuccino

Mushroom cappuccino soup drizzled with truffle oil, served with a parmesan cheese puff



Sorberto di limone

Lemon sorbet



Secondi Piatti

Filetto di manzo con mousse di pollo e peperoni

Fillet of beef with chicken and sweet peppers mousse wrapped with Parma ham, served on a wild forest mushroom. Finished with port wine jus

o

Petto d'anatra marinato

Marinated duck breast with coriander, five spice, ginger and orange zest. Served on fruit compote, finished with a cranberry jus

o

Trancio di salmone

Oven baked wild river salmon crusted with a fine herb crust, served on prawns, mussels and clams cassulet. Drizzled with chives oil

Dolce e Café

Cioccolato fondente

Chocolate fondant served with cinnamon ice-cream and strawberry coules

o

Crème Brulee

Oven baked crème brulee, served with a home-made biscuit and fresh strawberries

New Year's Day 2012

Primi Piatti

Carpaccio di polpo

Fine sliced octopus dressed with extra virgin oil, lemon segments, sweet sundried tomatoes and rucola

o

Ravioli ripieni di d'anatra

Home-made ravioli stuffed with duck confit, tossed in a light orange butter, laid on roasted figs and port jus



Zuppa di funghi cappuccino

Mushroom cappuccino soup drizzled with truffle oil, served with a parmesan cheese puff



Sorberto di limone

Lemon sorbet



Secondi Piatti

Filetto di manzo con mousse di pollo e peperoni

Fillet of beef with chicken and sweet peppers mousse wrapped with Parma ham, served on a wild forest mushroom. Finished with port wine jus

o

Petto d'anatra marinato

Marinated duck breast with coriander, five spice, ginger and orange zest. Served on fruit compote, finished with a cranberry jus

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Trancio di salmone

Oven baked wild river salmon crusted with a fine herb crust, served on prawns, mussels and clams cassulet. Drizzled with chives oil

Dolce e Café

Cioccolato fondente

Chocolate fondant served with cinnamon ice-cream and strawberry coules

o

Crème Brulee

Oven baked crème brulee, served with a home-made biscuit and fresh strawberries

€ 50.00