New Years Eve

4 COURSE DINNER

STARTERS

ASPARAGUS AL VALLE D'ORO

Asparagus with Parma Ham & parmesan cheese or butter

TORTELLINI A LA MODA

Tortellini with mushrooms & smoked salmon in a cream sauce

PROSCIUTTO DI PARMA E MELONE

Parma Ham with melon

AVOCADO CARDINALE

Avocado, smoked salmon & prawns with a Marie Rose sauce

GAMBERRETTI AL'AGLIO

King Prawns with butter, garlic & white wine

CACTUS

Mushrooms topped with escargots, brandy, wine, garlic & parmesan cheese

SECOND COURSE

LEMON SORBET WITH CHAMPAGNE

MAINS

SPIGOLA ALLA AMELIA CHRISTINA

Fresh seabass filled with herbs in a butter, lemon & white wine sauce

COTTOLETA JOHN VICENTE

Veal chop with butter & sage

FILETTO AL DYLAN CARLOS

Medallions of scotch fillet with mushrooms, onions, porcini, brandy & cream sauce

ANATRA AL LUCAS DAVID

½ duck with spring onions & cherry sauce or a l'orange or plain

COSTOLETTE DI AGNELLO

Lamb cutlets with rosemary & a red currant jelly sauce

POLLO OLIVER CHARLIE

Chicken with prawns, mushrooms, fennel & pernod in a tomato & béchamel sauce

BOUQUET OF FRESH VEGETABLES & POTATOES

DESSERTS

SELECTION OF SWEETS FROM THE TROLLEY

COFFEE & MINTS

£79.90

plus 10% service charge