BRASSERIA

NYE FEAST

Insalata di Radicchio (V)(GF)

Treviso Radicchio with freshly grated horseradish, caramelised walnuts and soft goat's cheese

Tartare di Carne

Hand-cut beef with truffle oil. stracciatella cheese and crisp sourdough

Astice e Cavolo Cappuccio (GF)

Cabbage parcels filled with lobster and applé, served with smooth potato cream and chilli oil

Tasta to share

Risotto al Burro (GF)

Risotto cooked in chicken broth and finished with 30-month aged Parmesan

Tortellini di Carne con brodo di Pollo

Homemade beef and pork tortellini pasta, cooked in a rich chicken broth, parmesan sahving

Tecondi

Filetto alla Wellington The classic Beef Wellington

Halibut alla Livornese (GF) Halibut, with tomato and olives sauce

Dessert

Raspberry Semifreddo with roasted Pistachio Panettone with Mascarpone cream

Early seating: 4-course menu with a glass of bubbles £75 pp from 6:30 pm to 8:30 pm Late seating: 4-course menu including two glasses of bubbles £95 pp from 8:30 pm onwards.