



## NEW YEAR'S EVE DINNER - FIRST SITTING

31<sup>st</sup> December 2024

Three-course menu including a glass of Champagne  
95 per person | Available from 6 pm to 6.45 pm

### PRIMI

#### Burrata

Fresh burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

#### Carne salata

Thinly sliced black Angus beef with zucchini, pine nuts, Parmesan and extra virgin olive oil

#### Tuna tartare

Yellowfin tuna tartare with sourdough pangrattato, chopped rocket, capers, shaved fennel and Amalfi lemons

### SECONDI

#### Ravioli di zucca

Ravioli of roasted delica squash, ricotta and marjoram served with butter and sage

#### Risotto di mare

Risotto with clams, seabass, mussels, prawns, tomatoes, chilli and parsley

#### Orata al forno

Roasted sea bream fillet, Roseval potatoes, fennel, tomatoes, olives, parsley and white wine

#### Sformato di fontina & zucca

Baked delica squash and Fontina cheese soufflé with spinach, cream, Parmesan and black truffle

#### Scamone d'agnello

Marinated Lake District lamb rump with a Caponata of slow cooked aubergines, zucchini, tomato, red peppers and basil, served with with spinach and lamb jus

#### Faraona ripiena

Boned and roasted guinea fowl stuffed with chestnuts, pancetta and rosemary served with braised winter greens and roasted delica squash

### DOLCI

#### Amalfi lemon tart

Served with crème fraîche

#### Soft chocolate cake

Served with crème fraîche

#### Ricotta cheesecake

Served with pears marinated in Marsala and vanilla

#### Panettone bread pudding

Served with Vin Santo ice cream

THEO **RANDALL**



Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.