

fratelli

RISTORANTE • BAR • CAFE

New Year's Eve Menu

Starter

CAULIFLOWER AND CHESTNUT SOUP (V)

Drizzled with truffle oil and served with fresh bread

BURRATA MOZZARELLA

Soft centred burrata mozzarella with Sardinian cured ham, heritage tomatoes and basil, drizzled with balsamic glaze

CHARCUTERIE

A selection of the finest Italian and Sardinian cured meats and aged cheeses served with rustic bread, cornichons and red onion chutney

GRILLED KING SCALLOPS AND BUTTERFLY KING PRAWNS

With nduja butter and a courgette ribbon salad

BRIE AND CARAMELISED RED ONION TARTLET (V)

With a cranberry and walnut salad

Main Course

SLOW COOKED FILLET OF NORTHUMBRIAN BEEF

Served with honey roast carrots, truffle infused mashed potato and a red wine jus

CONFIT DUCK

Served with crushed baby potatoes, French beans, crispy shallots and an orange sauce

PAN SEARED SALMON

Served with fondant potato, grilled asparagus and a tomato and pancetta sauce

HERB CRUSTED RACK OF LAMB

Served with buttered spinach, dauphinoise potatoes and thyme jus

BUTTERNUT SQUASH, MUSHROOM AND KALE WELLINGTON (V)

Served with honey glazed carrots, roast potatoes and vegetarian gravy

Dessert

TIRAMISU

With fresh raspberries and sweetened mascarpone

CHOCOLATE AND PECAN TART

Drizzled with caramel and served with vanilla ice cream

SPICED PEAR CAKE

Served with pomegranate seeds and chantilly cream

CRÈME BRÛLÉE

With homemade shortbread and mixed berries

3 Courses

55

If you have an allergy to any particular ingredient please let us know, however we are unable to guarantee the complete absence of allergens in any of our menu items due to the open nature of our kitchen.