

# New Year's Eve Menu

£75pp includes 3-courses and a glass of Prosecco

## ANTIPASTI

### Seared Scallops

Pumpkin purée, sage, burnt lemon butter

### Black Truffle Arancini

Winter truffle, Parmigiano Reggiano, aioli

### Gamberoni

King prawns, chilli and Parmesan sauce, saffron, focaccia

### Grilled Artichoke

Vegan stracciatella, gremolata, lemon zest (ve)

## MAINS

### Ossobuco Alla Milanese

Veal ossobuco, Arborio rice, white wine, saffron

### Selsey Crab & Squid Ink Spaghetti

Black ink spaghetti, white hand-picked crab, chilli garlic, chives, lemon zest

### Tuna Caesar

Seared sashimi tuna, cos lettuce, crispy pancetta, anchovies, croutons, Parmesan shavings

### Seared Cauliflower

Creamy polenta, aromatic salad, rose harissa (ve)

### Bistecca Tagliata

Aged ribeye steak, salsa verde, rocket and Parmesan salad, truffle fries (£15 supplement)

## DOLCE

### Tiramisu

Espresso, savoiardi biscuits, mascarpone (v)

### Panna Cotta

Passion fruit, vanilla & hazelnuts (v)

### Chocolate & Olive Oil Mousse

Extra virgin olive oil, Maldon sea salt, Pistachio (v)

### Gelato & Sorbetto

Please ask your waiter for our selections (v)

### Pandoro

A sweet bread from Verona dusted in icing sugar (v)

### Panettone

A rich Italian fruit bread from Milan (v)

MANAGED BY RHC

(V) = Vegetarian (Ve) = Vegan. For allergy or intolerance information, please speak to your server before you order. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT.



**LARCH**