

R I S T O R A N T E  P A P P A R D E L L E

New Year's Eve 2020

— Glass of Champagne on arrival —
served with a cichetto

— **STARTERS** —

N'duja (spicy sausage) on toasted sourdough with buffalo mozzarella, tomatoes and baby capers.

Wild mushroom soup topped with fried rosemary and brandy spots (v)

Grilled artichoke, fennel and fig salad with white beans and gorgonzola (v)

Asparagus in cured ham blankets, black truffle cream

Large Portobello mushroom(s) filled with ricotta, parmesan and chilli (v)

— **MAINS** —

Rolled breast of lamb, herb mash, mint salsa verde, garlic butter winter greens

Pan-fried fillet of cod on creamed leeks with pancetta, minty new potatoes

Belly of Pork with cardamon, star anise, mustard grains, crackling, vegetables and mash

Organic free-range chicken, marsala, porcini mushrooms and red chickory. New potatoes

Butternut squash risotto with walnuts and sage, finished with vegetarian blue cheese

— **SORBET PALETTE REFRESHER** —

— **ANY DESSERT FROM OUR BOARD** —

— **TEA/COFFEE** —

(6 courses incl.vat £39.95 p.head)