

NEW YEARS'S EVE GALA DINNER 2009/2010

VEGETARIAN TORTELLONI NAPOLETANA
(Tomato, basil & garlic sauce)
MINISTRONE CASALINGA
(Homemade vegetable soup)
INSALATA TRICOLORE
(Avocado, mozzarella and tomato salad)
CORNETTI DI SALMONE REALE
(Smoked salmon with prawns & cocktail sauce)
PROSCIUTTO E MELONE
(Parma ham and melon)

MELANZANE ALLA PARMIGIANA
(Aubergines in a mozzarella and tomato sauce)
PENNE ARRABBIATA
(Tomato, garlic and chillies sauce)
AGNELLO FARCITO ARROSTO
(Roast leg of lamb with garlic, spinach and mozzarella stuffing)
FRACOSTA DO MANZO AI PORCINI
(Sirloin of beef with wild mushrooms in a red wine sauce)
SALMONE AURORA
(Fresh Salmon in a white wine, cream, tomato and mushrooms sauce)
ANATRA CON CILIEGE
(Roast Duck with a black cherry sauce)
POLLO FIDDLER'S
(Chicken supreme in a brandy, cream and mushrooms sauce)

All dishes served with fresh vegetables and potatoes

TIRAMISU
STRAWBERRY CHEESECAKE
CASSATA SICILIANA
(Three layers of italian ice-cream with tutti-frutti)
FRUTTA ESOTICA AL GRAN MARNIER
(Fresh exotic fruit with Gran Marnier)
VANILLA OR CHOCOLATE ICE-CREAM
LEMON SORBET

DISCO FROM 10.30 P.M. - 3 A.M.
£35.00 INCLUSIVE OF VAT