

Rossini

Ristorante Italiano

New Years Eve

4 Course Set Menu. Live Music from Francesca Sutton. £74.90 per person

£20 deposit per person required at time of booking

MENU & ORDER FORM

Please complete and return to us with deposit* by Monday 24th December

LEAD PARTY NAME

TEL NO.

EMAIL

NUMBER

Arrival

Canapés on arrival and a bottle of Prosecco

Starter

- Funghi Dolce Latte (v)**
Fried Portobello mushroom stuffed with courgette, dolce latte cheese, mozzarella, coated in breadcrumbs and drizzled in a honey glaze. Served with polenta chips.
- Capesante Gratiné**
Pan fried scallops with a garlic cream and white wine sauce topped with breadcrumbs and oven baked to perfection.
- Prosciutto di Cinghiale con Mozzarella di Bufala**
Wild boar dry cured ham & buffalo mozzarella served with Sardinian crispy bread and rocket salad, finished with chef's pesto dressing.
- Melanzane Alla Parmigiana (v)**
Aubergine baked with pesto, basil, tomato, mozzarella and parmesan cheese.
- Ravioli di Agnello**
Ravioli pasta stuffed with slow cooked lamb, flavoured with Italian herbs, finished in a creamy sauce with porcini mushrooms and truffle.
- Crostino Rossini**
Selection of bruschetta, topped with goats cheese, pear & walnut, mozzarella, salami and duck with caramelised onions.

Main Course

- Filetto Rustico**
9oz chargrilled fillet steak wrapped in smoked ham, with a melted taleggio cheese top, served in a rich porcini mushroom and marsala wine demiglace.
- Pollo Campidanese**
Butterfly chicken breast pan fried in a tomato, garlic and basil infused sauce with fresh Italian sausage and slices of mushroom.
- Stinco di Agnello**
Slow cooked lamb shank. Served on a bed of mash potato and spinach. Finished with a green peppercorn sauce.
- Calzone alla Parmigiana (v)**
Folded pizza with cherry mozzarella, baked aubergine, cherry tomatoes and parmesan cheese. Finished with a basil and tomato sauce.
- Grigliata Di Pesce**
The ultimate feast for seafood lovers. This dish contains a selection of seabass, swordfish, tuna, scallops and a king prawn, chargrilled and served with mixed salad and a juicy lemon dressing.
- Pappardelle with Venison Ragù**
Simply delicious dish of pappardelle, broad pasta ribbons served with a mouthwatering piece of venison, a red wine reduction and Italian herbs.

All main courses served with roasted seasonal vegetables and potatoes

Dessert

- Crostata Al Cioccolato**
Gratifying way to end the meal with this homemade, soft, pastry tart- like dessert filled with chocolate.
- Lemon cheesecake**
This sweet and tangy homemade cheesecake is made with fresh lemons and mascarpone on a biscuit base.
- Profiteroles**
Homemade puff pastry filled with a delicate Italian custard cream.
- Tiramisu**
Homemade Italian coffee-soaked sponge biscuits with layers of velvety mascarpone cream.
- Ice cream**
Trio of ice cream. A selection of flavours available.

* Deposit non-refundable if booking is cancelled within 3 days of the event.