

NEW YEAR'S EVE

4 Course Set Menu with Welcome Drink / £100 per person

ENTRÉE

A Welcome glass of Prosecco accompanied with oyster, olives, and a selection of chef entrées.

STARTERS (choose 1 option)

BEEF CARPACCIO

Marinated Beef Carpaccio served with fresh shaved black truffle, topped with rocket cress, aioli and shaved parmesan.

CARPACCIO DI GAMBERO ROSSO

Mazzara Prawns Carpaccio served with citrus zest, fresh raspberries, whipped burrata, topped with toasted pistachio.

CURED SEATROUT

Served with mascarpone basil mousse, tapioka chips, beetroot gel and blood orange.

BEETROOT SALAD (V)

Served with fresh burrata and honey balsamic dressing.

BUTTERNUT SQUASH SOUP (V)

Served with lentil ragu and toasted bread.

MAIN COURSE (choose 1 option)

(served with salad on the side)

BRAISED OX CHEECK

Slowly cooked ox cheek served with mash potato and glazed baby carrots.

SEABASS FILLET

Served with caramelised fennel cream and fregola salad.

ROASTED CAULIFLOWER (V)

Served with cannellini beans puree, topped with chilli garlic sauce.

GNOCCHI BRANZINO

Served with SeaBass ragu , squash puree, citrus zest and fresh tomato confit.

CANNELLONI SPINACH & RICOTTA (V)

Handmade Cannelloni topped with bechamel, smoked cheese and wild mushrooms.

DESSERT (choose 1 option)

(served with coffe or tea)

Millefoglie with Chantille Cream

Caramelised Pandoro served with Mascarpone Cream, or Pistachio Cream

Semifreddo al Tiramisu / Pistacchio Tiramisu

Basque Cheesecake served with : Pistachio or Strawberry Jam

DAMO ALTRINCHAM