

The image features two tall, slender glasses filled with sparkling wine, positioned on the left side. Gold streamers are draped around the base of the glasses. The background is a warm, golden bokeh with soft, out-of-focus light spots and starburst effects, creating a festive and elegant atmosphere.

New Year's Eve dinner

Starters

Baby parmigiana in Parmesan wafer with Basil & Tomato coulis

Speck and Fondue dampling with Beetrot sauce

Swordfish carpaccio with fennels and Oranges

Main courses

Culurgiones (Potatoes ravioli) with toasted almonds butter

Bi-colour Lobster Ravioli with Mussels & Saffron sauce

Tagliolini with Red Mullet and cheese fondue

Second courses

Crusted salmon with Spinach Bavarian & Tricolour Peppers sauce

Beef rolls with Porcini, Courgettes & Sundried tomatoes mousse

Potatoes crusted lentils and bacon cake with Rosemary

Desserts and more

Two color chocolate mousse with red currant

Panettone and Pandoro

Dried fruit

3 courses £ 45

4 courses £ 55

(1 Glass of Prosecco included)