

**SASSO NEW YEARS EVE MENU 2016 £49.95** *(Per person)*

**\*\*\*\*\* GLASS OF PROSECCO ON ARRIVAL \*\*\*\*\***

**~ STARTERS ~**

**CAPELANTE CON FOIE GRAS**

Roast scallops with seared foie gras and celeriac veloute and root veg crisp

**CARPACCIO DI CERVO**

Thinly sliced raw peppered venison fillet with parsnip cream, toasted almonds and pickled veg

**COCKTAIL DI ARAGOSTA E GRANCHIO**

Marinated lobster and crab meat with endive and radish salad, shellfish marie rose sauce

**PATE DI FUNGHI (v)**

Wild mushroom and herb pate with ricotta and crostini

**SALSICCIA CON LENTICCHIE**

Grilled fennel sausage with slow cooked lentils and pancetta

**~ MAINS ~**

**IPPOGLOSSO CON GRANCHIO**

Roasted halibut with baked fennel , topped with samphire and crab with a citrus butter sauce

**FILETTO MARE E MONTI CON TARTUFO**

10oz fillet steak grilled to your liking topped with king prawns and truffle butter

**POLLO AL PROSECCO**

Roast corn fed chicken breast cooked in prosecco with a touch of cream with tenderstem broccoli and gnocchi

**SPIEDINI DI FORMAGGIO (v)**

Skewers of marinated halloumi cheese and mixed veg served with saffron rice and chilli and garlic butter

**PORCHETTA ALLA SASSO**

Medallion of our whole suckling baby pig served with roast potatoes and squash and carrot puree

**~ DESSERTS ~**

**TORTA STRACCIATELLA**

Baked vanilla cheesecake with chocolate and cookie crumbs

**TORTA AL CARMELLO**

Sticky toffee pudding served amaretto caramel sauce and vanilla ice cream

**TORTA AL CIOCCOLATO**

Chocolate truffle tart with cappuccino ice cream