

# New Year's Eve

## Da Gino Celebrations

### Four Course Meal

#### Antipasti/Starter

##### **Zuppa di Funghi Selvatici V**

Chef's wild mushroom soup, created with the freshest seasonal ingredients; guaranteed to satisfy

##### **Melone con Prosciutto di Parma**

Fresh melon with thin layers of  
Parma ham

##### **Cornetti di Salmone Affumicato**

A cone of Smoked Salmon filled with prawns,  
drizzle extra virgin olive oil and Marie-rose sauce

##### **Coscia D'Anatra**

Slow cooked confit of duck in an aromatic sauce,  
served on a bed of rocket salad and balsamic dressing

##### **Gamberoni e Cappellette Piccanti**

King Prawns and Scallops cooked in extra virgin oil,  
white wine, tomato, garlic and chili

#### Middle Course

##### **Panzerotti alla Piacentina V**

Crepe filled with spinach and cheese,  
finish with cream and tomato sauce



## Secondi/Main

### Pollo Carlo Mango

Supreme Breast of Chicken in a mushroom and cheese sauce

### Anatra all'Arancia

Half roasted Gressingham Duckling with an orange and Gran Marniere sauce

### Branzino allo Champagne

Grilled fillet of Sea Bass in a cream and brandy champagne sauce topped with baby prawns

### Carre D'Agnello

Rack of Lamb served with Barolo wine and fresh Rosemary sauce

### Tournedos Aida

Finest Scotch Beef Fillet cooked in Madeira wine and demi-glace, finish with prawns, dusted with parmesan cheese

### Chef's speciale Tre's **V**

Panzerotti, Penne ai funghi, Melanzane parmigiana

**All Main Courses are served with a selection of seasonal vegetables and roasted potatoes**

## Dolce/Desserts

### Panna Cotta

Homemade traditional Italian dessert, made with fresh cream, vanilla, topped with caramel sauce

### Profiterole Scuro

Soft choux pastries filled with Chantilly cream topped with chocolate sauce

### Tirami Su' della Casa

Homemade, delicious layers of liqueur soaked sponge, creamy sweet filling, dusted with chocolate powder

### Coppa Rita

Selection of Italian Ice Cream

### Selezione di Formaggi da Tavola

Cheeseboard selection

Or

**£59.95**

**DA GINO**  
Ristorante Italiano