



*Villa di Geggiano*

## Cena di San Silvestro

### Canapes upon Arrival

A selection of fresh Canapes with a glass of Prosecco

### Starter

#### **Tortello con Astice, Mascarpone e Cipollotti, Bisque Ridotta al Te' Verde**

Tortello Filled with Lobster, Mascarpone Cheese and Spring Onions, Green Tea Bisque Reduction NF

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#### **Battuta di Filetto, Fonduta al Pecorino, Cialda alle Nocciole**

Beef Fillet Tartar, Pecorino Fondue, Hazelnut Tuille GF

### Main Course

#### **Filetto di Branzino, Crocchetta al Carbone Vegetale, Crema di Latte e Crescione d'Acqua**

Roasted Seabass Fillet, Black Charcoal Croquette, Milk Cream Soup and Watercress NF

Or

#### **Filetto di Manzo, Midollo, Patate Fondenti e Cipolle Boretane all'Agro**

Grilled Beef Fillet, Bone Marrow, Fondant Potatoes and Sour Onions GF NF

### Dessert

#### **Mousse al Panettone, Cialda alle Mandorle e Arancia, Zabaione Caldo**

Panettone Mousse, Almond and Orange Tuille, Warm Zabaione V

**£150 per person**

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free

Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens