

Fellini's

NEW YEAR'S EVE MENU

CHEF'S BONNE BOUCHE

STARTERS

Caramelised carrot, ginger tarte tatin (VE)
Brie and cranberry souffle, cranberry dressing
King Oyster mushroom scallop, parsnip puree, pomegranate
(GF/VE)

SOUP

Tomato consommé with burrata (GF/VE option)

MAINS

Marinated tofu skewers, lemon quinoa, spicy peanut sauce (GF/VE)
Puy lentil cakes, stack potato, citrus broth, ginger cabbage (GF/VE)
Savory crepe, roasted butternut squash, feta, sage beurre blanc

SORBET

Mojito sorbet (GF/VE)

DESSERTS

Coconut rice pudding, brandy soaked prunes (GF/VE)
Drambuie chocolate and raspberry mousse bomb (GF/VE)
Walnut coated fried ice cream, passion fruit sauce (GF)

COFFEE AND PETIT FOURS

GF - gluten free, VE - vegan

BOOKINGS: 015394 33845

Seven-course set menu: £90
Optional wine pairing: £45
NYE Deal with La Bohème: £99