AMORE

NEW YEAR'S EVE

FOUR-COURSE CELEBRATION MENU

£120 per person

From the Sea | *From the Land*

FIRST COURSE

Mixed Crudo
Wild seabass, wild salmon, scampi, tiger prawns, octopus & anchovies

Salmon Salad
Smoked salmon, eggs, fresh rocket, cherry tomatoes, avocado, pomegranate, dill & Chef's sauce

Beef Tartare
Premium beef fillet, egg yolk, gherkins, capers, tabasco, mustard & soya sauce

Duck & Citrus Salad
Tender duck, mixed baby leaves, orange, grapefruit, walnuts & orange dressing

SECOND COURSE

Paccheri Amore
Wild seabass fillet, white wine - rosé sauce, garlic & fresh lime

Mediterranean Octopus
Tender octopus, tomato sauce, white wine, chilli & fresh parsley

Golden Bite
Feta cheese, black sesame seeds & honey

Beef Fillet Paccheri
Beef fillet, porcini mushrooms & white wine-rosé sauce

THIRD COURSE

Saffron Halibut
Grilled halibut, spring onions, saffron & sambuca sauce

Oven-Baked Seabass
baby potatoes, carrots, zucchini, olives, cherry tomatoes & white wine sauce

Dry-Aged Fiorentina *(800gr)*
served with butter-glazed baby vegetables & homemade chimichurri sauce

Beef Fillet a la Stroganoff
Pan-seared beef fillet, wild mushrooms, red peppers, mustard & tomato-cream sauce
Served with rice

DESSERT

Pistachio Cannoli

Homemade Baklava
served with vanilla ice cream

A night to savour. A new year to celebrate.

Please let our staff know if you have any allergies or dietary requirements, they will be able to adjust the menu accordingly.



