

STRADA

RESTAURANTS

NEW YEAR'S EVE MENU

4 COURSES, PROSECCO, DJ & FIREWORKS £200 PER PERSON

FOR THE TABLE

Italian cured meats, marinated olives, pickled vegetables and breads

TO START

BUTTERNUT SQUASH SOUP [VE]

Leek, thyme, chilli oil and toasted ciabatta

HOT SMOKED SALMON

Whipped ricotta, pickled cucumber & rocket on toasted ciabatta

DUCK, ORANGE AND PORK LIVER PÂTÉ

Orange liqueur infused pâté, red onion chutney & toasted ciabatta

MAINS

ROAST TURKEY ESCALOPE & PIGS IN BLANKETS

Cranberry sauce, baked sprouts, red cabbage & gravy with roasted rosemary new potatoes

MUSHROOM TORTELLONI [VE]

Confit leek & truffle sauce, pine nuts & crispy sage

ROASTED COD FILLET

Fregola, semi dried tomatoes, salsa verde & charred tenderstem broccoli

ON THE SIDE

Rosemary potatoes, baked brussels sprouts, braised red cabbage

PUDDINGS

PANETTONE PUDDING [VG]

Cinnamon custard & vanilla ice cream

CHOCOLATE TORTE [VE]

Coconut chips

CHOCOLATE BROWNIE

Jude's salted caramel ice cream



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[VE] SUITABLE FOR VEGANS [VG] SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team.