

STRADA

RESTAURANTS

NEW YEAR'S EVE MENU

4 COURSES, PROSECCO & FIREWORKS £130

FOR THE TABLE

LARGE GREEN OLIVES [VE]

ITALIAN BREADS [VE]

Ciabatta, focaccia puffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar

STARTERS

BUTTERNUT SQUASH SOUP [VE]

Leek, thyme, chilly oil and toasted ciabatta

BETROOT CURED SALMON

Lemon ricotta & chives on toasted ciabatta

DUCK, ORANGE AND PORK LIVER PÂTÉ

Orange liqueur infused pâté, red onion chutney & toasted ciabatta

MAINS

ROAST TURKEY ROLLÉ & PIGS IN BLANKETS

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

WILD MUSHROOM TORTELLINI [VE]

Cavolo nero and porcini sauce

ROASTED COD FILLET

Fennel, olives, capers, roasted new potatoes, tomato & basil broth

PUDDINGS

PANETTONE PUDDING [VG]

Cinnamon custard & vanilla ice cream

CHOCOLATE & ORANGE TART [VE]

CHOCOLATE BROWNIE

Jude's salted caramel ice cream



[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 fronc service charge is to benefit the team that looked after you today. Thank you from the team.