

New Year's Eve Menu

3 course - 95.00 pp

Glass of prosecco on arrival

Starters

LOBSTER SALAD

fresh lobster with a mango, lime, orange and wholegrain mustard salad

FRITTO MISTO DI MARE

deep fried fresh calamari, crevettes, white bait - tartare sauce and lemon

ROASTED CELERIAC SOUP

Parmesan croutons, truffle oil

BURRATA

burrata cheese, Parma ham, roasted Mediterranean veg with a garlic and mint dressing

SCALLOPS

seared scallops with black pudding, samphire and garlic butter

MELENZANA PARMIGIANA

baked aubergine with tomato, mozzarella, parmesan & basil

Main Course

RIB OF BEEF

with parmesan mash and peppercorn sauce

TRIO DI PESCE

grilled fresh salmon, halibut and monkfish marinated in lemon, garlic and mint

AGNELLO

slow cooked lamb shoulder, rosemary, garlic and red wine sauce, fanned potato

CHICKEN SUPREME

Oven roasted chicken supreme, wild mushrooms, shallots, white wine and cream, parmesan crisp

MEDAGLIONI DI'MANZO

grilled prime medallions of beef fillet steak cooked in a Barolo red wine sauce with wild mushrooms - carrot puree

All of the above include a choice of seasonal vegetables or hand cut chunky chips

RAVIOLI MARE

pasta parcels filled with lobster served in a cherry tomato, garlic, crab sauce with baby prawns and crevettes

BUTTERNUT SQUASH RISOTTO

roasted butternut squash, dolcelatte cheese, crispy sage

PACCERI GENOVESE

beef shin ragu with onions and fresh parmesan

PIZZA OF YOUR CHOICE

any pizza from our main menu

Dessert

LIMONCELLO TIRIMASU

homemade coffee and lemon infused sponge

PISTACHIO PROFITEROLES

soft choux pastry smothered in pistachio cream

ITALIAN INSPIRED DESSERT

special of the evening, ask staff

HOMEMADE TIRIMASU

coffee infused sponge layered with mascarpone, cream and cocoa

GELATO SELECTION

ask staff for flavours

Live entertainment included

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for allergens and intolerances, please speak to a member of our team



Lollo Rosso

New Year's Eve

live entertainment "starring Jason King"