

Di PAOLO
— GERRARDS CROSS —



La serata di Capodanno 2019
New Year's Eve 2019

Di Paolo
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La Serata di Capodanno 2019 New Year's Eve 2019

Assaggi

Gamberetti di Capodanno

Prawn salad with fresh pineapple, raspberry paste, apple, homemade cocktail sauce, lemon juice served with crouton. GO

Primi

VG Passato di topinambur e pastinaca

Creamy jerusalem artichoke and parsnip soup with sweet roasted red pepper paste and croutons. GO

* Pappardelle con cervo

Pappardelle pasta with venison ragout, tomato sauce, pistachio, parmesan cheese micro salad and basil extra virgin olive oil.

Also available as vegetarian option

*Prosciutto di Parma con mango, pera e grana

Parma ham with melon, pear and parmesan cheese.

Calamari al ballo con le cappe sante

Deep fried tempura of squid, prawn and grilled scallops served with rocket, pomegranate, basil olive oil and chilli jam.

Secondi

Sella di capriolo

Grilled venison steak in a blackberry port sauce served with roast potatoes, garlic beans and extra virgin basil olive oil.

**Filetto Grasso

Medallion of finest ribeye of beef with fine pate, walnut, black-currants madeira gravy served with garlic spinach and fried potatoes .

* Filetto D'anatra

Pan fried breast of duck with cranberry and honey sauce served with garlic spinach, and rigolette potatoes.

*V Gnocchi di zucca nostrana con amaretto

Home-rolled pumpkin gnocchi, roasted pumpkin seeds, pumpkin paste with amaretto liquor, grapes, shaved parmesan cheese, radicchio and basil olive oil

Sogliola

Fillet of lemon sole, cream, spinach, garlic, white wine, parmesan cheese severed with carrots and sauté potatoes.

Pre~desert

Sorbetto di limone siciliano con prosecco

Sicilian Lemon sorbet with Prosecco.

Dolci

*Piatto di dolci di Capodanno

A plate of mixed deserts

Or

*Piatto di formaggi con frutta

A platter of italian cheese with fresh fruit local honey served with walnuts.

Please inform your waiter of any allergies.

. *Denotes dishes containing pork meat. V Denotes vegetarian dishes.
.VG Denotes vegan dishes. GF Gluten free. GO can be made without gluten on request.

*Denotes dishes containing nuts or sesame oil.

£ 78.90 pp

**Deposit of £25.00 pp required to confirm your booking.
Pre-order is necessary beforehand.**

A discretionary 12.5% service charge will be added.