

Casa Mia Grande New Years Eve Dinner & Dance

Gambero In tempura

King prawns in tempura served with pomegranate reduction served with a basil dressing

Pate d'anatra

Homemade duck liver pate with red wine and served with port reduction and homemade pan brioche

Capesante arrostita

Roasted king scallops and black pudding served on a bed of creamed cauliflower and hazelnut granules

Zuppa di lenticchie

Filetto di manzo

Best English fillet steak charcoal grilled with a hint of thyme and served on a bed of artichoke puree or

Branzino con porcini & taleggio

Wild fillet of sea bass served with porcini mushrooms and a taleggio cheese fondue or

Tortelloni allo zafferano *P*

Homemade saffron tortellini filled with ricotta cheese and porcini mushrooms and served with cherry tomatoes and basil sauce or

Anitra agli agrumi

Supreme of French duck breast served with a citrus and Grand Marnier sauce

All our mains are served with fresh market vegetables and roast potatoes

All of our dishes may contain known allergens e.g. Nuts.

A 10% service charge is added to the final bill. Crackers and novelties are provided for everyone.



Price includes 7 course meal, fireworks and resident DJ until 2.00am

Adults from **£69.95**
Children under 10 years **£39.95**

Location: Casa Mia Grande

Time: 7.00pm arrival. 8.00pm diner served.

Date: 31st December 2009

Tiramisu all'italiana

or

Double chocolate cheesecake

or

Fresh fruit platter

Italian cheese platter and biscuits

Coffee & traditional Italian panettone

Disco & fireworks