



il PAMPERO

NEW YEAR'S EVE MENU



Early Sitting | Three-courses | £90.00pp

STARTERS

CARPACCIO DI MANZO

Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24-months aged Parmesan

TAGLIATELLA DI SEPPIA

Thinly sliced cuttlefish, crab & Amalfi lemon salad

CARPACCIO DI RAPE ROSSE (Vg)

Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil

MAINS

HALIBUT

Pan-roast halibut steak, artichoke timbale, pickled cipollini onions & mussel sauce

TIMBALLO DI ZUCCA (Vg)

Pumpkin and vegan ricotta timbale, rainbow chard & pine nuts

MANZO

Scotch-beef fillet, braised short ribs, whipped truffled potatoes, sautéed chanterelles & marsala juice

RISOTTO AL GRANCHIO E MELA

Vialone nano risotto, king crab & green apple foam

DESSERTS

ZABAGLIONE (V)

Limoncello sabayon, caramelised clementine & almond brittle

MONTE BIANCO (Vg)

Meringue, cream and vanilla poached crushed chestnuts

ASPETTANDO MEZZANOTTE

Chocolate and hazelnut sphere, frangipane & a warm Gianduja sauce



il PAMPERO

NEW YEAR'S EVE MENU

Late Sitting | Four-courses | £150.00pp

ON ARRIVAL

A Glass of Moët & Chandon Imperial Brut

STARTERS

CARPACCIO DI MANZO

Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24-months aged Parmesan

TAGLIATELLA DI SEPPIA

Thinly sliced cuttlefish, crab & Amalfi lemon salad

CARPACCIO DI RAPE ROSSE (Vg)

Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil

PASTA

RISOTTO AL GRANCHIO E MELA

Vialone nano risotto, king crab & green apple foam

RAVIOLO DI MANZO

Beef cheek raviolo, beef reduction, chanterelles & aged Parmesan

CAVATELLI TARTUFO E PORCINI (Vg)

Cavatelli, porcini mushrooms & black truffle

MAINS

HALIBUT

Pan-roast halibut steak, artichoke timbale, pickled cipollini onions & mussel sauce

TIMBALLO DI ZUCCA (Vg)

Pumpkin and vegan ricotta timbale, rainbow chard & pine nuts

MANZO

Scotch-beef fillet, braised short ribs, whipped truffled potatoes, sautéed chanterelles & marsala juice

DESSERTS

ZABAGLIONE (V)

Limoncello sabayon, caramelised clementine & almond brittle

MONTE BIANCO (Vg)

Meringue, cream and vanilla poached crushed chestnuts

ASPETTANDO MEZZANOTTE

Chocolate and hazelnut sphere, frangipane & a warm Gianduja sauce