



il PAMPERO

NEW YEAR'S EVE

Five-courses | £135.00pp



Amuse bouche

PACCHERI, BURRATA E BASILICO
Crispy Paccheri, burrata & basil

STARTERS

BARBIETOLA CARPACCIO (V)
Heritage beetroot carpaccio, whipped goat's cheese, walnut praline & sorrel

CAPELANTE E TOPINAMBUR
Pan-seared scallops with Jerusalem artichoke purée, crispy pancetta, truffle oil & herbs

WAGYU DI MANZO
Seared wagyu beef with toasted brioche, duxelles & caviar

MAINS

WILD MUSHROOM & CHESTNUT PITHIVIER (V)
With caramelised onion purée, braised leeks & Madeira sauce

ANATRA E TARTUFO
Confit duck leg, black garlic purée, charred baby leeks & truffle Jus

LOBSTER LASAGNETTA
Layers of pasta with lobster ragù & parmesan foam

Pre - Dessert

SORBETTO ALLE MELE
Spiced apple sorbet

DESSERTS

PAN ZENZERO TIRAMISU
Gingerbread Tiramisu, served tableside

MARQUISE AL CIOCCOLATO
Dark chocolate marquise with hazelnut praline & blood orange sorbet

PANETTONE
Panettone pudding, with a crème anglaise

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ITALIAN BAR & RESTAURANT