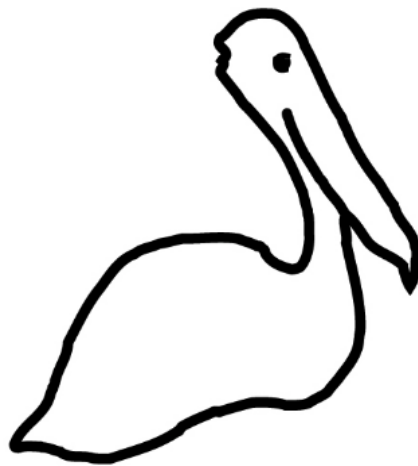


New Year's Eve
at
The Pelican Club

- Early Sitting £65 per person -
- Late Sitting £95 per person -

Live jazz from 7.30pm through midnight



-Aperitivi-

Glass of prosecco upon arrival

-Starter-

Zampone e Lenticchie

Traditional New Year's Eve dish of pig trotter stewed with lentils, served with garlic bruschetta

**Gluten free upon request*

Cocktail di Gamberi

Pan-fried king prawns, marinated with garlic & parsley, served in a creamy brandy & pink peppercorn sauce, with fresh rocket & garlic bruschetta

**Gluten free upon request*

Parmigiana di Melanzane

Layers of roasted aubergine in a rich tomato & basil sauce with buffalo mozzarella, served with toasted focaccia

**Vegan upon request*

**Gluten free upon request*

Antipasto Misto

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

**Vegetarian upon request*

**Gluten free upon request*

-Mains-

Tagliatelle allo Spada

Tagliatelle pasta with hunks of swordfish steak, white onion, cherry tomatoes, mint & garlic

**Gluten free option available*

Filetto al Parmigiano

Beef fillet from the grill, topped with crispy pork cheek, served with a parmesan cheese fondue & thinly sliced roasted potatoes

**Gluten free*

Agnello alle Erbe

Rack of lamb cooked with a mixed herb & mustard marinade, served with mixed roasted Mediterranean vegetables & roasted potatoes

Lasagna Bianca

Oven baked white lasagna with layers of pan-fried broccoli, mozzarella & creamy truffle bechamel sauce, served with a mixed leaf salad

**Vegetarian*

**Gluten Free*

Ravioli alla Rapa Rossa

Homemade ravioli stuffed with beetroot and goat's cheese, served in a blue cheese fondue with crunchy walnuts, topped with honey

**Vegetarian*

-Dolci-

Tiramisu

Mascarpone cream with coffee infused biscuit & a sprinkle of cacao

**Vegetarian*

Tortino Cioccolato e Fragole

Homemade sponge torte baked in the oven, with a melted chocolate centre, topped with a creamy strawberry sauce

**Vegetarian*

**Gluten free*

Mousse Tricolore

Creamy red vanilla mousse topped with white chocolate sauce & crunchy pistacchio

**Vegetarian*

**Gluten free*

Gelato Vegano

Vanilla / Chocolate / Coconut

-Digestivo-

Limoncello / Amaretto / Montenegro / El Sueno Coffee