



# BOCCA

— social —

## NEW YEARS EVE MENU

**£ 110 PER PERSON**

EARLY DINERS LEAVING BY 9PM - £55

COMPLIMENTARY GLASS OF 1754 PROSECCO ON ARRIVAL  
DJ UNTIL LATE

### STARTERS

**TORTELLINI**

*Served in a clear chicken broth*

**CRAB RAVIOLI**

*Served with clams, razor clams and a crustacean sauce*

**POACHED DUCK EGGS**

*on Parmesan & Asparagus Gratin*

### MAINS

**PAN ROASTED BEEF FILLET**

*Glazed with red wine sauce and finished with bone marrow butter, served with  
buttery curly kale and fondant potatoes*

**PAN FRIED HALIBUT FILLET**

*Served with a pumpkin puree, roasted chestnuts and cartoccio cooked beetroot*

**VEGETARIAN LASAGNA**

*White creamy sauce with carrots, celery, peppers, red onions and aubergine  
served on a roasted cherry tomato sauce*

### DESSERT

**ROSSINI COCKTAIL INSPIRED PANNA COTTA**

*Served with strawberry sauce and basil*

**HAZELNUT & MASCARPONE DELIZIOSA**

*Hazelnuts and mascarpone cream served between two  
cacao soft pastries and a coffee sauce*

**MIXED SEASONAL FRUIT SALAD WITH VANILLA ICE CREAM**

