

*Italian*

NEW  
YEAR'S  
EVE





## BERNARDI'S

## NEW YEAR MENU

£65 *A four course feast with all dishes plated individually*

CICCHETTI *For the table on arrival*

Truffle arancini (v)

Steak tartare & soft quail egg crostini (df)

Calabrian peppers & goats cheese crostini (v)

ANTIPASTI

Beef carpaccio, Parmesan & shaved black truffle (gf)

Calamari, king prawns & sea bream fritto misto, garlic aioli

Burrata, radicchio Castelfranco, orange & walnuts (gf,v,n)

MAINS

Chargrilled chateaubriand, cavalo nero, guanciale jus (gf)

Stone bass, artichoke alla Romana, puntarelle & poached vongole (gf)

Pappardelle, slow cooked venison shoulder ragù

Porcini mushroom, Parmesan & truffle risotto (v)

SWEET

Salt caramel & chocolate tart, milk ice cream (v,n)

Warm cinnamon, ginger & walnut cake, salted caramel sauce, Marsala cream (v,n)

Selection of Artisan cheeses, quince chutney & pane carasau (v)

*Join us in our cocktail bar for a drink to see in the new year*

[@BernardisLondon](#)

*gf - gluten free / df - dairy free / n - contains nuts / v - vegetarian*

*Please inform your events manager of any dietary or allergen requirements as some dishes may contain allergen traces. Individually plated courses subject to numbers & availability.*





BERNARDI'S

NEW YEAR MENU

£85 *A six course feast with all dishes plated individually*

CICCHETTI *For the table on arrival*

Truffle arancini (v)

Steak tartare & soft quail egg crostini (df)

Calabrian peppers & goats cheese crostini (v)

ANTIPASTI

Beef carpaccio, Parmesan & shaved black truffle (gf)

Calamari, king prawns & sea bream fritto misto, garlic aioli

Burrata, radicchio Castelfranco, orange & walnuts (gf,v,n)

PASTA

Lobster & Crab ravioli, tomato consommé & agretto

Parmesan gnocchi, roasted chestnut & sage butter (v,n)

MAINS

Chargrilled chateaubriand, cavalo nero, guanciale jus (gf)

Stone bass, artichoke alla Romana, puntarelle & poached vongole (gf)

Pappardelle, slow cooked venison shoulder ragù

Porcini mushroom, Parmesan & truffle risotto (v)

SWEET

Salt caramel & chocolate tart, milk ice cream (v,n)

Warm cinnamon, ginger & walnut cake, salted caramel sauce, Marsala cream (v)

CHEESE

Selection of Artisan cheeses, quince chutney & pane carasau

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