DECEMBER 31 FROM 6 PM

- Time to celebrate -

NEW YEAR'S EUE MENU

£65 per person

Bella's Welcome Bocconcino

V

New Year veloute v,ve,gF

Pork belly slow cooked in a cider sauce & mash GF

Bella's signature scallops GF

Wild mushrooms open ravioli in a creamy sauce with Bella's black truffle v, ve, GF

V

Celebration spaghetti capers, olives, artichokes, mushrooms, basil pesto VE, GF

Bella's prime fillet steak, chicken liver pate, black truffle, croquette, Rossini sauce GF + £8 supplement

Market fish in champagne & caviar sauce, vegetables GF

Chef's Ravioli in Napoli sauce v

Lobster & crayfish linguine GF

V

Triple chocolate cheesecake v

Vanilla panna cotta & winter berry coulis $\,v,\, {\mbox{\tiny GF}}$

Profite roles with Baileys icecream $\ {\bf v}$

Italian cheese selection v, GF

Vanilla ice cream & seasonal fruit v, vE, GF

ONLY ON REQUEST: VEGETARIAN - V | VEGAN - VE +2 | GLUTEN FREE - GF +2 Any allergies or dietary requirements please inform your server