

MATER

31st December 2022

From 8:00 P.M.

Amuse Bouche

Marinated red prawns, orange, olives and caviar

Eel terrine, savoy cabbage and cloves

Raviolini of Grigio and Chianina, raisins, pine nuts and black cabbage

Mafaldine pasta, crayfish bisque, grapefruit and chives

Grilled artichoke, herb pesto and rosemary

Seared amberjack, olives and capers, wasabi mayonnaise

Granita with Chartreuse, herbs and mandarin

Pear, mulled wine sorbet, zabaglione with Vov

Panettone and Petit Four

€120 per person excluding drinks

Optional wine pairing €60 per person

Please report any allergies or intolerances at the time of booking