

# New Year's Eve 2020

## STARTERS

**Terrina di antra e foie gras, cru di cacao, composta di pere speziate, pan brioche**

Duck and foie gras terrine, cocoa nibs, spiced pear chutney, brioche bread

**Tagliatella al grano saraceno, crema di porcini e funghi selvatici**

Buckwheat tagliatella, porcini purée and wild mushrooms

**Carpaccio di branzino, ricotta, insalata riccia e condimento al miele**

Sea bass carpaccio, ricotta, frisée salad and honey dressing

**Insalata Mediterranea con burrata, condimento al tartufo e pane Carasau**

Mediterranean salad with burrata, rocket, truffle dressing and Carasau bread

## MAIN COURSE

**Zuppa di legumi e cereali con focaccia tostata e Pecorino**

Mixed legumes and cereals soup, with toasted homemade focaccia and Pecorino cheese

**Filetto di Halibut al forno, guazzetto di cozze e patate, olive e capperi**

Oven-baked Halibut fillet, mussels potato stew, with olives and capers

**Brasato al Barolo con purea di patate e cipolline in agrodolce**

Braised beef cooked in Barolo wine, mash potatoes and balsamic onions

**Tortellini di manzo in consomme` di pollo**

Beef Tortellini in chicken consommé

## DESSERT

**Semifreddo al panettone**

Traditional Italian pudding parfait

**Torta di nocciola e zabaione al marsala**

Hazelnut cake with marsala zabaione

**Monte Bianco (Mont Blanc)**

Chestnut & chocolate mousse with whipped cream

**Three-course menu | £65 per person**

**Three-course menu with Sommelier's choice | £120 per person**



AA Rosette 2010-19 for culinary excellence.

All spirits served in multiples of 50ml unless otherwise stated. All prices are inclusive of vat and a discretionary 12.5% Service charge will be added to your bill. Vintages may vary. (Sept.19)



**OLIVES RESTAURANT**

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