

CIBO GRAN CAFÉ WILMSLOW

NEW YEAR'S EVE 2025

£95.00



CANAPÉ'S AND CHAMPAGNE ON ARRIVAL

STARTERS

CESTINO DI VERDURE CON BURRATA

Creamy burrata cheese, courgette & squash salad, lemon caviar, chilli dressing

RAVIOLI AL GAMBERO ROSSO

Egg pasta parcels filled with red prawns in a creamy prawn bisque

QUAGLIA

Roasted quail stuffed with veal and pine nut farce, garden peas with pancetta, black treacle glaze

MAINS

VENISON FILLET

Roasted venison loin with hazelnut crust, braised red cabbage puree, cocoa dusted parsnip crisps and redcurrant jus

FILETTO DI MANZO

Charcoal grilled prime beef fillet, porcini mushroom and truffle cream

IPPOGLOSSO

Grilled halibut escalopes, asparagus tips, saffron pomme puree, champagne veloute

CAULIFLOWER STEAK V

Grilled cauliflower steak, beetroot & chickpea puree, green olive tapenade, mixed seeds

DESSERTS

PANNA COTTA AL PISTACCHIO

Pistachio flavoured cooked cream, roasted pistachio brittles, chocolate shard

TORTA CAPRESE GF

Gluten-free almond and chocolate torte cake, vanilla gelato

CHAMPAGNE TO TOAST THE NEW YEAR.



Please note: Full allergen menus are available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee that our dishes will be free from traces of these products; therefore, we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish, and duck dishes may contain bones.