THIS BOOKING FORM IS FOR THE NEW YEARS EVE MENU ONLY NOT FOR THE A'LA CARTE MENU

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BUON NATALE



NEW YEARS EVE DINNER

ANTIPASTI

SALMON GRAVADLAX

cured in Vecchia Romagna with toasted ciabatta

THIN SLICED CULATELLO

puntarelle, mostarda from cremona

MELANZANE PARMIGIANA

classic Sicilian, layers of aubergine, parmesan & tomato baked in the oven

TAGLIOLINI CON ARAGOSTA

special egg pasta from Venice cooked with lobster, brandy, cream & a hint of tomato

GAMBERONI SAN CARLO

large king prawns sautéed in lemon juice, paprika, garlic & fresh parsley

WILD MUSHROOM TORTELLINI

in a clear broth

SECONDI

FILLET OF BEEF ROSSINI

roasted foie gras with truffle in a creamy sauce

RACK OF LAMB

in breadcrumbs

ESCALOPE OF VEAL

in a creamy, wild mushroom sauce

HALIBUT

with lobster sauce

RAVIOLI TARTUFO

handmade pecorino & truffle ravioli in a creamy truffle sauce

DOLCI

BAKED ALASKA

flambé at the table

CHOCOLATE BOMBE

white chocolate mousse, hazelnuts, ice cream & salted caramel

3 COURSES 60.00



PLEASE CALL TO RESERVE

San Carlo, Regent Street, St James's

020 7930 5933

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If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.

A cover charge of £2 and an optional charge of 12.5% will be added to your bill

