



Carnevale Feast

Wednesday 19th February 2020

Celebrated in Italy in the weeks leading up to Lent, *Carnevale* is traditionally a big final party before Ash Wednesday and the restrictions of Lent begin. Enjoy an intimate evening of classic Carnevale dishes, each perfectly paired with hand-selected wines.

Hosted by Ugo Simonelli, Executive Chef at Lifehouse Spa & Hotel,
joined by Peter Rowe of Liberty Wines

Aperitivo con tocchetti di salami vari *a selection of salami*

Paired with Dolcetto D'Alba Vajra, Piedmont
aromas of violets, red berries and cherries, smooth on the palate with a fresh acidity

Zupetta di cozze coi fagioli borlotti *rustic country dish with borlotti beans and mussels*

Paired with Mandrarossa, 'Ciaca Bianca' Fiano, Sicily
fragrant aromas of jasmine, basil and grapefruit with a fresh mineral palate

Cassoeula *ancient Milanese recipe of braised pork shoulder and sausages with winter cabbage*

Paired with 'Palazzo della Torre', Allegrini, Veneto
enticing aromas of cherry and rich dark chocolate with a velvety texture

Formaggi *Italian cheeses of Gorgonzola and Taleggio*

Paired with Recioto di Soave 'il Colombare', Veneto
notes of dried apricots and toasted almonds with a delicate sweetness offset by fresh acidity

Chiacchiere con sanguinaccio *classic Neopolitan Carneval dessert of chocolate cream and crispy pastry*

Paired with Sandeman 20 year Tawny Port
rich yet elegant, full of dried fruit and spice flavours with a smooth and complex finish

£69 per person including 5 courses and wine pairing

Full amount payable upon booking, transferable but non-refundable. The Aperitivo will be served in the bar from 6.50pm with dinner served sharp at 7.30pm. Bookings are not confirmed until full payment has been received. Please inform us in advance if you or any of your party have any allergies, as we will be unable to make changes to the dishes without prior notice. Please note, we are unable to provide vegetarian/vegan alternatives on this occasion. Dishes and wine selections may be subject to change. We cannot guarantee a 100% nut free environment. Member and Corporate discount is not applicable. 10 guests maximum on a first come first served basis.