

ENNIO'S FESTIVE MENU 2023

Lunch 2 course Mon – Sat £29.95 / Lunch 3 course Mon – Sat £34.95

Dinner 3 course Mon – Thu £39.95 / Dinner 3 course Fri – Sat £49.95

ANTIPASTI - STARTERS

Zuppa di Fagioli VG, V, [GF]

Tuscan Bean, Plum Tomato & Sage Soup finished with Extra Virgin Olive Oil, Rosemary & Olive Focaccia

Terrina di Pollo

Pressed Terrine of Organic Chicken & Smoked Pancetta, Caramelized Onion Chutney, Basil Oil, Mint Malt Crunch Loaf

Melanzane Parmigiana VG, V

Fried Aubergine layered with a rich Tomato & Basil Sauce, baked with Mozzarella Cheese

Salmon Affumicato GF

Home Cured Salmon Gravdax, Avocado Puree, lightly pickled Samphire & Sea Fennel

SECONDI PIATTI – MAIN COURSE

Arrosto di Tacchino

Turkey Breast Parcel filled with a Chestnut Stuffing & wrapped in Bacon, Pigs in Blankets, Duck Fat Roast Potatoes, Turkey Gravy

Brasato della Valtellina GF

Slow Cooked Hampshire Beef Brisket, Creamed Mash Potato, Spicy Italian Sausage & Chestnut, Mushrooms, Rich Red Wine Jus

Tortellini de Zucca VG, V

Hand Made Pumpkin & Sage Tortellini, Chilli Roast Squash, Crisp Kale, Basil Pesto

Nasello di Scilla GF

Pan Roast Hake Supreme, Crushed New Potatoes, Flash Fried Samphire, Nduja & Sage Butter Sauce

DOLCI - DESSERTS

Pandoro al Cioccolato V

Italian Verona Chocolate Cake, Crema Pasticciera

Pannacotta ai Frutti di Bosco [GF]

Vanilla Bean Pannacotta, Pistachio Biscotti, Winter Berry Compote

Aged **Christmas Pudding** with Orange Infused Brandy Sauce

Tortino Vegano V, VG

Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

Formaggi e Biscotti (£3.50 Supplement) [GF]

Selection of Cheeses, Chutney, Celery, Grapes & Biscuits

Service Charge 10% will be added to your final bill.

VG - Vegan V – Vegetarian GF – Gluten Free [GF] - Can be made gluten-free on request. On request some of our dishes can be adjusted to accommodate intolerance & allergens. Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.