

# Ennio's New Year's Eve Dinner Menu 2023

## Selection of Chef's Canapes

### STARTER

*Romsey Watercress Soup, Parmesan & Nduja Fritter, Char-Grilled Focaccia [VG] V [GF]*

*Vitello Tonnato, Roasted & Thinly Sliced Veal, Tuna & Caper Mayonnaise, Red Chicory, Shaved Parmesan GF*

*Burrata, Apulian's Mozzarella, Isler of Wight Tomatoes, Toasted Pine Nuts, Olive Oil Breadcrumbs, Basil Oil V*

### PALATE CLEANSER

*Lemon Sorbet, Crushed Raspberries, Limoncello VG*

### MAIN COURSE

*Dry Aged Fillet Steak, Pan-Seared Foie Gras, Dauphinoise Potato, King Oyster Mushroom, Confit Shallots,  
Sauteed Baby Spinach, Madera Jus GF*

*Roast Rack of Lamb, Lamb Shank & Potato Fritter, Burnt Aubergine Puree, Butter Poached Baby Carrots, Rich Red Wine Jus GF*

*Pan Roast Fillet of Halibut, Italian Octopus & Prawn Risotto, Sea Fennel, Chive Oil GF*

*Ennio's Cannelloni, Roasted Celeriac, Artichoke & Baby Spinach, Slow Roast Plum Tomato & Basil Sauce, Vegan Parmesan VG*

### DESSERT

*Ennio's Classic Tiramisu V*

*Limoncello Crème Brulé, Lemon & Pistachio Biscotti V*

*Valrhona Dark Chocolate Mousse, White Chocolate Aero V GF*

*Caramelized Biscuit Cheesecake VG*

*Selection of Fine Italian Cheeses, Chutney, Grapes, Celery, Butter & Biscuits V [GF]*

**£89.95 per person**

Food Pre-order for Starters, Mains & Desserts is required.

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

VG – Vegan, V – Vegetarian, GF – Gluten Free [...] Some dishes can be adjusted on request to accommodate intolerances or allergens

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from ANY food allergies please inform a member of the team.