

CHRISTMAS PARTY MENU PRICING

Lunch

MONDAY TO SATURDAY

Two-course Lunch £29.95

Three-course Lunch £34.95

Dinner

MONDAY TO THURSDAY

Three-course Dinner £39.95

FRIDAY AND SATURDAY

Three-course Dinner £49.95

NEW YEARS EVE MENU PRICING

Dinner

Five-course Dinner £89.95

WITH ENTERTAINMENT

A discretionary 10% service charge is added to the final bill

ENNIOS

FESTIVE MENU

A LA CARTE MENU AVAILABLE AS USUAL

Antipasti – Starter

CAROTA BIANCA ARROSTITA

Honey Roast Parsnip Soup
Beetroot, Radicchio, Chilli & Chestnut Pesto

TERRINA DI GARRETTO E ARANCIA

Pressed Terrine of Smoked Ham Hock, Char-Grilled Focaccia, Chicory,
Blood Orange, Lemon & Walnut & Dressing

TORTINO DI CAPRA v

Isle of White Tomato & Hampshire Goats Cheese Tart
Lemon & Extra Virgin Olive Oil Dressed Wild Rocket, Toasted Pine Nuts

GRAVADLAX AL SALMONE GF

Home Cured Salmon Gravavlax, Avocado Puree,
Lightly Pickled Samphire & Sea Fennel

Second Piatti – Main Course

ARROSTO DI TACCHINO

Roast Breast of Norfolk Turkey, Chestnut, Cranberry & Orange Stuffing,
Pigs in Blankets, Duck Fat Roast Potatoes, Turkey Gravy

BRACIOLE DI MANZO GF

Dry Aged Hampshire Beef, Rolled & Stuffed with Prosciutto, Pinenuts,
Pecorino & Parsley, Creamed Mash Potato, Rich Red Wine Jus

PESCE ALLA GRIGLIA CON CAPONATA DI CARCIOFI GF

Grilled Fillet Of Hake, Marinated Artichoke, Olive, Tomato & Caper Salsa
Nduja & Rosemary Roasted New Potatoes

TORTELLINI DE ZUCCA VG

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

Dolci - Dessert

TIRAMISU CHEESECAKE E AMARETTI v

Tiramisu Cheesecake, Chocolate & Espresso Macaron

BUDINI DI NATALE v

Six Week Aged Christmas Pudding, Orange & Ginger Spiced Brandy Sauce

TORTA AL CIOCCOLATO E ARANCIA VG.GF

Dark Chocolate & Orange Torte, Salted Caramel Popcorn

FORMAGGI E BISCOTTI v. (Supplement of 3.5pp)

Selection Of British & Italian Cheeses, Chutney, Celery, Grapes & Biscuits

A discretionary 10% service charge is added to the 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.