

Ennio's Festive Menu 2025

Pre orders only

Lunch 2 course Mon – Sat £34.95 / Lunch 3 course Mon – Sat £39.95

Dinner 3 course Mon – Wed £44.95 / Dinner 3 course Thu – Sat £54.95

Live Entertainment on Thursdays, Fridays & Saturdays evening

Antipasti - Starters

SPICED LENTIL & BUTTERNUT SQUASH SOUP VG GFO

Basil & Chestnut Pesto, Freshly Baked Sourdough Roll

PARMA HAM & MELON GF

Minted Oranges, Balsamic Glaze, Dressed Rocket Salad

BEETROOT CURED SALMON GFO

Dill Crème Fraiche, Lemon Samphire & Pickled Cucumbers, Ciabatta Bread

BURRATINA SOFT CHEESE GFO V

Beef Tomato Carpaccio, Roasted Red Peppers & Fennel Salad, Honey & Balsamic Dressing, Croutons

Secondi Piatti - Main Course

ROASTED TURKEY BREAST GF

Sage & Onion Stuffing, Duck Fat Roast Potatoes,
Pigs in Blankets, Winter Vegetables, Turkey Gravy, Cranberry Sauce

SLOW COOKED BEEF GF

Red Wine Braised Beef, Creamed Mash Potatoes, Spicy Italian Sausages & Mushrooms,
Tender steam Broccoli, Red Wine Jus

Vegan Lasagne 'PARMIGIANA di MELANZANE' VGO GF

Eggplant, Tomato Sauce, Parmesan Cheese,
Mozzarella, Extra Virgin Olive Oli, Basil

SEABASS FILLET GF

Pan Roasted Fillet of Seabass, Mussels in a Cream & Nduja Sauce,
Sauté New Potatoes & Roasted Baby Carrots

Dolci - Desserts

CHOCOLATE & ORANGE TORTE VG GFO

Blood Orange Sorbet, Gingerbread Crumb

CHRISTMAS PUDDING VG GF

Brandy Sauce, Redcurrants

VANILLA PANNACOTTA V GFO

Fruit of the Forest Compote, Almond Biscotti

SELECTION OF CHEESES V GFO , (Supplement of £3.5pp)

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

Service Charge 12.5% will be added to your final bill, thank you.

VG – Vegan VGO – Vegan optional V – Vegetarian GF – Gluten Free GFO – Gluten free optional

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.