

ENOTECA

RESTAURANT & WINE BAR

Christmas Fayre 2023

Lunch

Wednesday to Friday | two courses £25pp

Dinner

Tuesday to Friday | minimum three courses £35pp

Saturdays | minimum three courses £40pp

ANTIPASTI – STARTERS

BURRATA CON POMODORINI

burrata cheese with cherry tomato salad (v)

CREMA DI CAVOLFIORI E GORGONZOLA

cream of cauliflower and gorgonzola soup (v)

COSTINE DI MAIALE

spare ribs in barbeque sauce

TAGLIATELLE CON RAGU DI MANZO

tagliatelle with lamb ragu sauce

SECONDI – MAIN COURSE

RISOTTO CON ZUCCHINE, MENTA E PARMIGIANO

risotto with courgettes, mint and parmesan

TACCHINO ARROSTO

roast turkey, stuffing, chipolata with pancetta and gravy, served with potatoes and vegetables

VITELLO ALLA PIZZAIOLA

veal escalopes with olives, capers and tomato sauce, served with potatoes and vegetables

POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce, served with potatoes and vegetables

FILETTI DI SPIGOLA CON GAMBERI E ASPARAGI

fillets of seabass with asparagus and prawns, served with potatoes and vegetables

DOLCI – DESSERT

TIRAMISU CLASSICO

homemade classic coffee tiramisu

PANNACOTTA

mango and passionfruit pannacotta

TORTINO AL CIOCCOLATO

warm chocolate fondant with vanilla ice cream

Bookings must be confirmed with a non-refundable £10pp deposit.

We require all tables to pre order one week in advance from date of booking.

All numbers must be confirmed 48 hours prior to the booking date or you will be charged the full amount

Please inform our staff if you have any food allergies. They will be able to advise you of any allergens present in the ingredients on our menu.

(v) denotes vegetarian **All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill**