

Ennios

Christmas 2021

Lunch 3 course Fri – Sat £29.95

Dinner 3 course Mon – Thu £34.95

Dinner 3 course Fri – Sat £39.95

Roasted Butternut Squash Soup, Chilli & Chestnut Pesto,  
Freshly Baked Bread <sup>VG</sup>

Smoked Ham Hock & Chicken Terrine, Romsey Watercress Aioli,  
Mini Malt Crunch Loaf

Oak Smoked Salmon, Shaved Fennel, Chilli & Lemon Salad,  
Olive Oil Ciabatta <sup>[GF]</sup>

Heritage Tomato & Buffalo Mozzarella Salad, Toasted Pine Nuts,  
Winter Truffle & Basil Vinaigrette <sup>v</sup>

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

Slow Cooked British Beef, Pancetta, Chestnut Mushrooms & Button Onions,  
Creamed Pipers, Rich Red Wine Jus <sup>GF</sup>

Pan Fried Fillet of Bream & Grilled King Prawn, Potato Rosti, Lemon Dressed Romsey Watercress,  
Tomato, Basil & Lemon Salsa <sup>GF</sup>

Mushroom & Spinach Wellington, Chargrilled Artichokes,  
Radish, Seasonal Shoots <sup>VG</sup>

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Chocolate Panettone Bread & Butter Pudding,  
Hot Vanilla Custard <sup>v</sup>

Traditional Christmas Pudding, Brandy Sauce, Red Currants <sup>v</sup>

Vanilla Panna Cotta, Winter Berries, Pistachio Biscotti <sup>v [GF]</sup>

Selection of Italian & British Cheeses, Celery, Grapes, Fig & Honey Chutney, Biscuits <sup>v</sup>

VG - Vegan V – Vegetarian GF – Gluten Free [GF] - Can be made gluten-free on request

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.