

# Ennio's

## NEW YEARS EVE DINNER & DANCE TUESDAY 31ST DECEMBER 2019

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### FIRST COURSE

SELECTION OF CHEF'S CANAPES

### SECOND COURSE

**ZUPPA DI LENTICCHIE E ZAMPONE [GF]**

*Classic Italian Lentil Soup with  
Stuff Pigs Trotter and Ciabatta Bread*

**CROSTINO DI TRIGLIA [GF]**

*Red Mullet Fillet cooked in Spicy Tomato Sauce  
and Olives on Toasted Sourdough Bread*

**CAPRESE DI BUFALA (V)(GF)**

*Buffalo Mozzarella from Campania Region  
served with Tomato and Melon dressed  
with Basil*

**GNOCCHI AL TARTUFO (V)**

*Homemade Gnocchi with Wild Mushroom  
and Truffle Oil*

### THIRD COURSE

**LIMONCELLO E SORBETTO AL LIMONE**

*Lemon Sorbet with Limoncello*

### FOURTH COURSE

**FILETTO DI VITELLO (GF)**

*Veal Fillet with Morel Madeira Sauce, Mushroom  
Purée and Pomme Abba Confit Tomato*

**AGNELLO AL FORNO (GF)**

*Rump of Lamb served with Fondant  
Potato, Roasted Baby Carrots,  
Chianti Jus and Cranberry*

**SALMONE E POLIPO (GF)**

*Roasted Fillet of Salmon  
served with Italian Octopus and Prawn Risotto*

**RAVIOLI DI ZUCCA (V)**

*Pumpkin Ravioli tossed with Roasted Apple  
and Sage Butter with Walnut Crust*

### DESSERT

**TORTA AL CIOCCOLATO (V)**

*Belgian Chocolate and Raspberry Torte  
with Pistachio Ice-cream*

**TIRAMISU DELLA CASA (V)**

*Ennio's Classic Italian Tiramisu with  
Chocolate Dressing*

**FORMAGGI CON BISCOTTI [GF]**

*A selection of Italian & English Cheese*

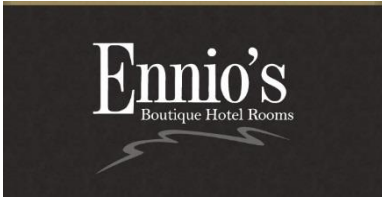
**FILTER COFFEE OR TEA TO FOLLOW**

**£79.95 PER PERSON**

**STARTERS, MAINS & DESSERT**

**PRE-ORDER REQUIRED**

**ENNIO'S NEW YEARS EVE MENU 2019**



**PRE-ORDER FORM**

NAME..... TELEPHONE.....

DATE AND TIME OF BOOKING.....CONTACT NAME.....

	NAME	Lentil Soup	Red Mullet Fillet	Mozzarella Salad	Mushroom Gnocchi	Veal Fillet	Rump of Lamb	Fillet of Salmon	Pumpkin Ravioli	Choc & Rasp Tart	Tiramisu	Cheese Board	Special request/allergies
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**TOTALS**