

# ENOTECA

RESTAURANT & WINE BAR

## Christmas Fayre 2024

Dinner

Tuesday to Friday | minimum three courses £35pp

Saturday | minimum three courses £40pp

### ANTIPASTI – STARTERS

BURRATA CON POMODORINI

burrata cheese with cherry tomato salad (v)

GAMBERONI IN TEMPURA

tempura prawns with sweet chilli dip

COSTINE DI MAIALE

spare ribs in barbeque sauce

TAGLIATELLE CON RAGU DI MANZO

tagliatelle with beef ragu sauce

### SECONDI – MAIN COURSE

RISOTTO CON VERDURE

risotto with mixed vegetables (v)

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

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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**