

Enzo's

Valentine's Day

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FOOD TO FALL

IN LOVE WITH

VALENTINE'S 2012

4 courses for £35.00 per person

Love

Love

STARTERS

✓ - Veloute of spiced butternut squash soup
with roast chestnuts

Ham hock terrine of Foie Gras, apple and walnut salad
with house made piccalilli

Dressed Cornish crab, avocado tian with
confit tomato, lemon olive oil

Salad of smoked duck, red wine poached pear
and artichoke crisps

MAIN COURSES

Baked wild halibut, chocolate and herb crust,
sautéed spinach, melon smoked bacon chowder

Red wine braised beef, creamed savoy cabbage,
dauphinoise potatoes with red wine shallots sauce

Chicken breast with fresh pasta filled cannelloni,
Spinach, sage & butter sauce

✓ - Truffle & wild mushroom risotto
dressed rocket leaves

DESSERTS

Pomegranate and cranberry jelly with blueberry and
mango Prosecco soup

Yoghurt pannacotta with minted
white chocolate sauce

Crumble cake with caramel sauce
& vanilla pod ice cream

House made mini pots of truffle chocolate soufflé
with ginger crèmes

FOURTH COURSE

Our own specially made Petit fours
By
Chef Zinhi & Chef Marco

A discretionary 10% service will be added to your bill.
All prices include VAT.

✓ - these dishes are suitable for vegetarians

We apologise that the A'la Carte Menu is NOT available on Valentine's.
Please inform your server of any allergies when ordering.
Also please note that some of the dishes may contain traces of nut,

Enzo's

Events & Creative Modern Italian Kitchen

ENFIELD'S ONLY RESTAURANT LICENSED FOR WEDDINGS & CIVIL PARTNERSHIPS
TIE THE KNOT & PARTY THE NIGHT AWAY, ALL UNDER ONE ROOF!
SUNDAY'S - VENUE AVAILABLE FOR PRIVATE HIRE. PLEASE ASK FOR OUR BROCHURE

www.enzorstorante.com

