



Enzo's



St Valentine's Weekend

Friday & Saturday Dinner 18.00 to 23.00

Sunday All Day 12.00 to 21.00

Includes A Glass of Prosecco on Arrival

Primi – Starters

Love Me Tender [v]

Cream of Roast Tomato Soup served with Mascarpone & Basil filled Profiteroles

Smooth & Seductive

Chicken Liver Parfait in Vin Santo with a Rhubarb & Pink Grapefruit Jelly

Love at First Sight [v]

Goats Cheese Mousse with Pickled Beetroot & Watercress

Venus Delight

Baked Maccheroni & Seafood with Thermidor Sauce

Secondi – Mains

Hot Passion

Risotto of Prawns, Strawberries & Champagne

Made In Love

*Pan Fried Sea Bass Fillet & King Prawns,
Roast Garlic Puree with Baby New Potatoes & Rocket Leaves Pesto*

The Perfect Marriage

Medallions Of Venison & Rib Eye Beef flamed with a Creamy Pink Peppercorn Sauce

Valentino Casanova

Roast Rump of Lamb with Slow Oven Baked Potatoes, Mint & Redcurrant Rosemary Sauce

Italian Pleasure [v]

Tortellini of Spinach & Ricotta Wild Porcini Mushroom & Red Pepper béchamel Sauce

Dolci – Desserts

Weekend of Passion

Sensually Smooth Dark Chocolate Tart with Amaretto Ice Cream,

Proposal for Marriage

Strawberries & Raspberries in Pink Champagne Jelly

Exotic Tastes

Hazelnut Panetone Bread & Butter Pudding with Passion Fruit & Mango Sauce

£ 37.50 per person

Includes A Glass of Prosecco on Arrival

*Please be aware that some dishes may contain nut traces.
Prices Include VAT. A Discretionary 10% Service Charge will be added to your bill.*

*To ensure we produce the finest quality cuisine for this Special Event,
We apologise that the A la Carte Menu is NOT available on St Valentines Weekend.*

