



Boxing Day Menu

Starter

- Lobster bisque, tarragon oil, croutons
- Scottish smoked salmon gravadlax, orange and fennel salad, crème fraîche
- Fillet venison carpaccio, berries coulis, endive, whole grain mustard
- La Cantina's mini lasagna with Tuscan sausage ragù
- Ham hock terrine, quail egg, pickles, tuna and caper mayo
- Burrata, sweet and sour pepper, capers, olives, crispy bread (v)

Main Course

- Pan fried cod, parsley potato, bok choy, chorizo, samphire, lemon and thyme beurre blanc
- Paccheri – large tube pasta with monkfish ragu, courgette, sun dried tomato and dill
- Porchetta – Roast loin pork stuffed with Italian sausage, parsnip puree, potato, tenderstem broccoli
- Braised lamb shoulder, garlic and carrot purée, mash potato, rainbow chard, mint
- Roast breast of turkey, chipolata sausage wrapped in bacon, stuffing, baby carrots and sprouts
- Vegetarian ravioli with porcini mushroom, Parmigiano and truffle sauce, chestnuts crumble (v)

Dessert

- Italian Panettone, vanilla custard, winter berries
- Warm pear and cardamon cake, caramel sauce, vanilla ice cream, pecan nuts
- La Cantina's homemade tiramisu
- Hazelnut and chocolate mousse, cocoa crumble
- Selection of ice cream and sorbet (2 scoops)
- Selection of Italian cheeses (£7 Supplement)

Three courses £42 per person