



Christmas Day Menu

Appetiser

Homemade focaccia bread, finocchiona, goat cheese mousse

and

Butternut squash cream, Pecorino tuile, roasted pumpking seeds

Starter

White Cornish crab and cured marinated salmon, pink pepper, cucumber ribbons, mustard dill mayonnaise

Pan roasted Devon scallops, Jerusalem artichoke puree, crispy pancetta

Duck liver parfait, fig compote and homemade toasted bread

La Cantina mini lasagna, Tuscan sausage ragu'

Italian burrata from Puglia, vegetables tempura, aged balsamic vinegar (v)

Main Course

Grilled fillet of stone bass served with topinambour purée, bok choy, lobster sauce

Roast slow cooked shoulder of Wiltshire lamb, carrot garlic puree, port wine jus

Beef medallions with shiitake mushroom, dauphinoise potato, garlic spinach

Roast breast of turkey, chipolata sausage wrapped in bacon,
onion and sage stuffing, potato and vegetables

Tagliolini pasta, creamy Parmigiano, black truffle (v)

Dessert

Warm Italian Panettone served with Brandy and vanilla custard

Winter berry brulee, white chocolate, raspberry sorbet

Dark chocolate mousse, pistachio ice cream, almond flakes, chocolate sauce

£99 per person (Under 10yrs old £59)

First sitting from 12noon to 3pm

Second sitting from 3.30pm

Other vegetarian options are available, same price apply

Please inform us of any allergies. Prices inclusive of VAT. An optional service charge of 12.5% will be added

A deposit of £50 per person is required to confirm the booking.