



# Christmas Day Menu

## Appetiser

Arancini with prawns and lime mayo

## Starter

Flambeed Devon scallops, topinambour puree, lobster sauce, chorizo crumble

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

La Cantina mini lasagna, Tuscan sausage ragu'

Fillet of beef tartare, crispy bread, sweet mustard and chives mayo

Burrata, red pepper tapenade, balsamic, basil oil, grilled focaccia bread (v)

## Main Course

Grilled fillet of stone bass, lemon and parsley crushed potato, bok choy, Champagne sauce

Roast slow cooked shoulder of Wiltshire lamb, glazed carrots, mash potato, crispy onions

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

Mixed vegetable Wellington, Parmigiano fondue (v)

## Dessert

Hazelnut and chocolate mousse, cocoa crumble, coconut flakes

Warm Italian Panettone served with Brandy and vanilla custard

Vanilla crème brulee, blood orange sorbet, crystallized salted pistachios

**£99 per person (Under 10yrs old £45)**

**First sitting from 12noon to 3pm**

**Second sitting from 3.30pm**

**Other vegetarian options are available, same price apply**