



Festive 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)

Lunch: Two courses £34 per person - Three courses £38 per person

Dinner: Two courses £38 per person - Three courses £42 per person

Menu available from Tuesday 28th November