



## Christmas Menu

### Starter

Grilled sardines with caramelized onion and toasted almond  
Antipasto all Italiana – Selection of Italian cured meat served with homemade focaccia bread  
La Cantina's beef lasagnetta  
Warm goat cheese salad, apple, walnut, beetroot and honey (v)  
Italian buffalo mozzarella, tomato and avocado (v)  
Soup of the day (v)

### Main Course

Grilled fillet of wild sea bass with saffron, cream and chives  
Pan fried salmon with lemon butter and asparagus  
Braised lamb shank served on pomme purée  
Fillets of chicken with mushroom, asparagus and crispy bacon  
Roast breast of turkey, chipolata sausage wrapped in bacon, onion and sage stuffing  
Spinach ravioli with Sicilian pesto – tomato, basil, walnut, ricotta cheese (v)  
Baked aubergine, tomato sauce, mozzarella and Parmigiano (v)  
*Our selection of vegetables and sautéed potato are served with the main course*

### Dessert

Chocolate and winter berry panna cotta  
Amaretto trifle with salted caramel and amaretto crumble  
Profiteroles and chocolate sauce  
Chef's tiramisu  
Warm Italian Panettone served with vanilla custard  
Selection of Italian Ice Cream

**Lunch: Two courses £21.50 per person - Three courses £25.50 per person**

**Dinner: Two courses £30.50 per person - Three courses £34.50 per person**

**Menu available from Monday 3<sup>rd</sup> December till Monday 24<sup>th</sup> December**

Please inform us of any allergies. Prices inclusive of VAT. An optional service charge of 10% will be added