



## PARTY MENU

### STARTER

White Cornish crab and cured marinated salmon, pink peppercorn and cucumber ribbons  
Seared prawns, garlic, chilli, herbs  
Fillet of beef carpaccio, rocket salad, Pecorino tuille, truffle oil  
Burrata from Puglia, Parma ham, confit tomato,crispy bread, balsamic glaze  
Parmigiano souffle, tomato concasse, basil pesto (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  
Braised lamb shoulder, garlic and carrot purée, mash potato, rainbow chard, mint  
Beef medallions, rosemary potato, caramelized carrots, peppercorn sauce  
Vegetarian ravioli, porcini mushroom, Parmigiano and truffle sauce, chestnuts crumble (v)

### DESSERT

Meringue Pavlova, Chantilly cream, seasonal fruit  
White chocolate panna cotta, salted caramel ice cream, mixed nuts  
Homemade “La Cantina” Tiramisu  
Baileys panna cotta, coffee jelly, nuts crumble  
Selection of Italian ice cream – 2 scoops  
Three cheese and biscuits

**£58.50 per person**

PLEASE INFORM US OF ANY ALLERGIES

All prices include VAT at the current rate and are quoted in Pound Sterling.

A discretional service charge of 12.5% will be added to your bill.