ITALIAN RESTAURANT

La Cantina DEL VINO

FARNHAM COMMON

FESTIVE MENU

STARTER

Beetroot-cured salmon, marinated prawns, dill mayo, pickled cucumber, citrus dressing

Vitello Tonnato – Veal carpaccio, tuna and anchovy sauce, caperberries, cured egg yolk

Crispy pulled pork Bon Bon, burnt apple purée, marinated Granny Smith apple

Butternut squash flan, hazelnut and chestnut crumble, Parmigiano cream (v)

Leek and potato velouté, Taleggio cream, crispy bacon (veg option available)

MAIN COURSE

Pan-fried cod, lemon and parsley crushed potato, spinach, crispy pancetta, beurre blanc

Paccheri pasta with King prawns, burrata cream, pistachio, prawn bisque

Tuscan turkey roulade, pancetta-wrapped sausage, cranberry sauce, seasonal greens, new potatoes, gravy

Roast lamb shoulder, dauphinoise potato, Tenderstem broccoli, celeriac purée, rosemary jus
(£3 Supplement)

Wild mushroom lasagna, Parmigiano fondue, sautéed shiitake mushrooms, preserved black truffle (v)

DESSERT

Panettone pain perdu, salted caramel ice cream, shortbread, orange gel

La Cantina's homemade tiramisu, mascarpone, cocoa crumble, Baileys

Warm chocolate and almond Caprese, milk ice cream, toasted almond, Amarena cherries

Two scoops of Italian Gelato or Sorbet

LUNCH	DINNER
TWO COURSES £36 PER PERSON	TWO COURSES £44 PER PERSON
THREE COURSES £40 PER PERSON	THREE COURSES £48 PER PERSON

MENU AVAILABLE: 17TH NOVEMBER TILL 24TH DECEMBER

Prices inclusive of VAT. An optional service charge of 12.5% will be added.
Please inform us of any allergies or diet requirement when booking. Vegan options are available.