



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