



Festive Menu

Starter

Cured Scottish salmon, picked fennel salad, beetroot purée, orange citronette

Confit duck and pistacchio terrine, fig chutney, radicchio salad, toasted brioche

Crispy pulled pork Bon Bon, burnt apple puree, marinated Granny Smith apple ribbons

Burrata - sweet and sour peppers, capers, olives, crispy bread, basil oil (v)

Roasted butternut squash soup, yogurt dressing, pumpkin seeds, croutons (v)

Main Course

Pan fried cod, lemon and parsley potato, kale, crispy pancetta, lobster bisque

Paccheri pasta with King prawns, burrata cream and pistachios crumble

Tuscan turkey roulade, pancetta wrapped sausage, cranberry sauce, seasonal greens,
roasted potato, gravy

Roast lamb shoulder, garlic and carrots purée, mash potatoes, pak choi

Wild mushroom lasagna with Parmigiano cream, truffle oil,
sautéed shiitake mushrooms (v)

Dessert

La Cantina's homemade tiramisu

Panettone pain perdu, vanilla ice cream, almond sablè, winter berries

Chocolate and hazelnut tart, orange infused salted caramel sauce

Selection of ice cream and Sorbet (2 scoops)

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

Dinner: Two courses £42 per person - Three courses £46 per person

Menu available: 20th Nov till 24th Dec / 27th Dec till 30th Dec

Price inclusive of VAT. An optional service charge of 12.5% will be added

Please inform us of any allergies or diet requirement on arrival

Vegan options available.

