



PARTY MENU

STARTER

- Beef carpaccio, rocket salad, Parmigiano
- Pork and apple croquette
- Prawns, Marie Rose and avocado crostini
- Deep fried calamari, aioli, chilli
- Bruschetta with burrata, tomato, black olives (V)
- Warm goat's cheese, beetroot, apple, walnuts, honey (V)

MAIN COURSE

- Roasted pork belly, Dauphinoise potatoes, roast carrots, green beans wrapped in pancetta, pork jus
- Chicken roulade: stuffed chicken breast with spinach, mozzarella, nduja, spicy pepper sauce, chips
- Braised short ribs, mashed potato, pak choy, confit tomato, beef jus
- Fish of the day, crushed potatoes, grilled courgette, peas puree, lobster bisque
- Ravioli, sundried tomato, spinach purée, walnuts, goat's cheese crumble (V)
- Parmigiana – Baked aubergine, tomato sauce, mozzarella, mixed salad (V)

DESSERT

- La Cantina's homemade tiramisu
- Vanilla and raspberry cheesecake, pistachio crumble and pistachio ice cream
- Vanilla sponge, Amarena cherry in syrup, vanilla ice cream, cantuccini crumble
- Selection of Italian ice cream and sorbet (two scoops)
- Chocolate sponge cake, cocoa crumble, salted caramel ice cream, toasted hazelnut
- Selection of cheese, honey, nuts and biscuits (£5 Supplement)

£46 per person

Please inform us of any allergies. (V) = Vegetarian

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