

La Cantina

Christmas Dinner Menu 2011

(2 courses (including coffee) £26:50 / Full Menu £29:50)

Cocktail di Melone con Prosciutto

(marinated, mixed melon cubes, served with parma ham)

Involtini di Melanzane Caprese

(aubergine slices, rolled, filled with marinated sun dried tomatoes & mozzarella, grilled with homemade pesto)

Formaggio di Capra Incrostato

(grilled parmesan-almond crusted goat's cheese with salad leaves; marinated red peppers & onion marmalade)

Capesante San Giacomo

(local scallops 'Saint Jacques' style)

Salmone Curato

(beetroot & dill infused, cured salmon served with sweetened dill sauce and crostini)

I Due Bovini

(carpaccio of beef and bresaola, parmesan shavings, drizzled with truffle oil)

Sorbetto al Limone e Limoncello

(lemon sorbet laced with homemade limoncello)

Fagiano Arrosto

(roast pheasant, red wine jus and classic trimmings)

Filetti di Sogliola al Grancevole

(crab stuffed fillets of lemon sole in a light fish veloute)



Assaggi di Pasta (3)

(trio of our fresh genuine jersey pasta: meat ravioli, potato gnocchi, & strozzapretti with salmon cream)

Tacchino Arrosto Natalizio

(christmas roast turkey with all the traditional trimmings)



Arista di Maiale Farcita

(roast, stuffed brookland's farm pork loin with a wine jus)

Tagliata di Manzo

(marinated sirloin steak cooked on the griddle, served in thick slices dressed with rocket, parmesan shavings, mi-cuit vine tomatoes and roasted pine kernels)

(all meat and fish may be plainly cooked. our meat and fish dishes are accompanied by fresh vegetables or salad)

Dolci o Formaggi

(selection shown on the reverse side)

Caffe con Ravioli Natalizi

(coffee served with a home-made, warm, mincemeat ravioli)

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Dolci

Christmas Pudding

(individual traditional Christmas pudding served with homemade crème anglaise and flaming brandy)

Cannolo di Natale

(traditional Sicilian crispy dough shell, with a sweet ricotta, chocolate, cherry & Italian brandy filling)

Formaggi Misti

(a selection of Italian cheeses served with biscuits, grapes and celery)

Zuccotto

(a semi-frozen Italian dessert made from layers of semifreddo, panetone, sweetened ricotta, cream, chocolate chips, almonds & candied citrus peel)

Festive Chocolate Mousse

(home-made rich chocolate mousse laced with Grand Marnier and topped with fresh whipped cream)

Tiramisu

(the chef's special traditional, homemade, Italian tiramisu)

**add some bubbles to your christmas celebration
& try one of our exclusively imported delicious sparkling wines...**

		glass	bottle
tener	prosecco	7.50	30.00
principessa perlante	sparkling gavi	10.00	40.00
rosa regale	semi-sweet, dark pink	10.00	40.00
aurora brut	dry, classic champenoise	11.25	45.00
aurora rose	dry, pink champenoise	11.25	45.00

**Buon Natale &
Felice Anno Nuovo**

from: Marcus, Giuseppe & all the Staff at La Cantina

