

La Cantina

Christmas Lunch Menu 2011

(2 courses (including coffee) £19.50 / Full Menu £23.00)

Cocktail di Gamberetti

(a cocktail glass of prawns laced with Marie-Rose sauce on a bed of lettuce)

Involtini di Bresaola

(rolls of Italian cured beef filled with cream cheese, rocket and a julienne of celeriac)

Timballo alla Parmigiana

(a torte of baked aubergines and courgettes with tomato, mozzarella and parmesan)

Crema di Funghi e Crostini

(cream of homemade mushroom soup served with crostini and a drizzle of truffle oil)

Prosciutto e Melone

(marinated cubes of mixed melon served with parma ham)



Porchetta alla Romana

(jon hackett's local pork, stuffed and slow-roasted in the roman style)

Salmone della Casa

(salmon fillet with fresh chunky tomato sauce topped with crispy parma ham)

Tacchino Arrosto Natalizio

(christmas roast turkey with all the traditional trimmings)



Assaggi di Pasta (3)

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

Braciolette di Manzo

(italian style beef 'olives' served in a light tomato and wine jus)

Pizza a Piacere

(home-made "babbo natale" christmas pizza or your choice of any of our other a la carte pizzas)

(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

