

- SAMPLE MENU -

LANTERNA

Christmas Menu

2 COURSES - £25 / 3 COURSES - £32

appetizers

Sweet onion, mushroom & chestnut soup, creme fraiche (gf)(v)

Gravlax, celeriac remoulade, pickled walnut, rye bread

Glazed ham, mustard, poached pear (gf)

mains

Roast Guinea fowl breast, pigs in blankets, braised Cavolo Nero (gf)

"Ossobuco" slow cooked shin of beef, red wine, potato purée, Tropea onions (gf)

Potato gnocchi, porcini mushrooms,
walnut pesto (vg)

desserts

Panna cotta, clementines & vermouth rosa (v) (gf)

Grilled Panettone, hazelnut ice cream (v)

Chocolate mousse, praline & maraschino cherries (vg) (gf)

Cheese plate* Taleggio, Gorgonzola, Pecorino Romano, quince jelly, grapes, biscuits

*£4 additional charge with set menu

