



LANTERNA *Christmas* MENU

STARTERS

- Maple & mustard glazed ham (gf)
- Gravlax beetroot salmon carpaccio
- Roasted figs with crisp parma ham (gf)
- Cashew cream beetroot bruschetta (vg)
- Cauliflower and chestnut soup (vg)(gf)

MAIN DISHES

- Roast turkey with parmesan, smashed potatoes
and baked asparagus (gf)
- Roast porchetta with gravy, roast potatoes, baby carrots
and tenderstem broccoli (gf if no gravy)
- Roast aubergines with coconut yogurt & harissa (gf)(vg)

DESSERTS

- Fried Panettone with vanilla ice cream
- Pistachio tiramisu (v)
- Chocolate mousse with maraschino cherries (vg)(gf)
- Cheese board (gf) +£3

2 COURSES £25

3 COURSES £30

3 COURSES + GLASS OF PROSECCO £35

3 COURSES + 2 GLASSES OF WINE £40



CHRISTMAS DRINK SPECIALS

CLEMENTINE OLD FASHIONED 10

*Cognac, clementine juice, lemon,
sugar syrup & a twist of orange*

POMEGRANATE PALOMA 10

*Tequila, pomegranate juice, lemon,
sugar*

BARRAQUITO 9

*Cointreau, condensed milk, espresso,
a pinch of cinnamon*

MULLED WINE 6.8

MULLED CIDER 6