

LANTERNA



CHRISTMAS MENU 2025

STARTERS

- ✦ *Maple & mustard glazed ham (gf)*
- ✦ *Gravlax beetroot salmon carpaccio*
- ◆ *Roasted figs with crispy parma ham (gf)*
- ✦ *Cashew cream beetroot bruschetta (vg)*
- ◆ *Cauliflower & chestnut soup (ve) (gf)*

MAIN COURSES

- ✦ *Roast turkey with parmesan smashed potatoes, baked asparagus spears (gf)*
- ✦ *Roast porchetta, roast potatoes, baby carrots, tenderstem broccoli, gravy*
- ◆ *Roasted aubergine with coconut yogurt, harissa, garlic bread strips (gf) (ve)*

DESSERTS

- ✦ *Chocolate & croissant pudding, coffee caramel sauce, vanilla ice-cream (v)*
- ✦ *Pistachio cream tiramisu (v)*
- ◆ *Chocolate mousse, maraschino cherries (ve) (gf)*
- ✦ *Cheeseboard - Taleggio, gorgonzola & Pecorino, quince jelly +£3*

2 COURSES £25

3 COURSES £30

3 courses + glass of prosecco £35

(v) = vegetarian (ve) = vegan (gf) = gluten free. All dishes are prepared in a kitchen that uses nuts and flour. Let your server or bookings manager know of any allergies before ordering.

