LANTERNA

Christmas

2 COURSES £30 | 3 COURSES £35

+ glass of prosecco £5

STARTERS

Salmon Tartare (gfa)
Salmon tartare served with caviar and bread or gluten-free bread.

Spiced Pumpkin Soup (ve, gfa)
A warming spiced pumpkin soup served with bread or gluten-free bread.

Baked Camembert (ve, gfa)
Oven-baked Camembert served with cranberry chutney, toasted bread and pecan nuts, chicory

MAINS

Slow-Braised Beef (gf)
Slow-braised beef brisket, served with a rich gravy, brussels sprouts, carrots, parsnips and potatoes.

Roast Turkey
Rolled turkey filled with cranberry, apple, breadcrumbs, onion, garlic and celery, Served with seasonal vegetables, potatoes and gravy.

Sweet Potato & Spinach Pie (v)
Puff-pastry pie filled with sweet potato, carrots, onion, garlic, double cream. Served with gravy and potatoes.

Festive Roasted Vegetable & Chickpea Loaf (ve, gfa)
A homemade vegetable loaf made with spinach, kale, chickpeas, sweet potatoes, mushrooms and carrots. Served with seasonal vegetables, potatoes and vegan gravy.

DESSERTS

Homemade Sticky Toffee Pudding (ve, gf)
Served with Christmas-spiced vegan ice cream.

Homemade Sherry Trifle (ca)
A traditional homemade trifle layered with sherry infused sponge, jelly, custard and cream, topped with flaked almonds..

Pan-Fried Panettone
Golden pan-fried Panettone served with whipped cream.

(v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfa)=gluten free available, (ca) contains alcohol. All dishes are prepared in a kitchen that uses nuts and flour.