

La Lanterna

1970

Christmas Lunch Menu

V Minestrone alla Genovese

Traditional Italian vegetable soup served with crusty bread

Gnocchi con Gamberoni

Potato dumplings with king prawns in a white wine, sweet chilli & tomato sauce

Crostino di Salmone

Toasted sourdough topped with cream cheese with chives and smoked Scottish salmon

V Arancini di Riso

Roasted peppers & mozzarella filled arancini topped with Trapanese pesto and Parmesan crust served with tomato & roasted peppers dip

V Burrata con Pomodorini

Rocket leaves salad topped with fresh Burrata cheese and mix cherry tomatoes served with focaccia Genovese

Pate Maison

Smooth chicken liver pate served with toast and sweet berry compote

Lasagna al Forno (veg option available)

Traditional homemade lasagne with a rich Bolognese & Béchamel sauce

Pollo alla Milanese

Golden fried chicken in breadcrumbs served with creamy tagliatelle Porcini mushroom

Salmone Grigliato

Grilled fillet of Salmon on a bed of potato purée with broccoletti & tomato confit

Arrosto di Tacchino

Roasted turkey breast wrapped in smoked Pancetta served with traditional trimmings

Maniche alla Calabrese

Fresh short pasta with king prawns, spicy N'duja, red onion & cherry tomatoes with a touch of cream

V Ravioli Peperoni e Formaggio

Fresh made goat cheese & roasted peppers ravioli in sun blush tomato sauce & touch of cream

Fresh Strawberry Cheesecake

Nutella Torte

Christmas Pudding

Coppa Alaska

Crème Brûlée



10% service charge will be added to the final bill.

Should you suffer from any known specific food allergies, please advise your server. Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces.

Gluten free pasta is available.

SUNDAY—WEDNESDAY

12pm—4:30pm

2 course £29.50
3 course £36

THURSDAY—SATURDAY

12pm—3:30pm

2 course £32.50
3 course £39

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