

# Cantana

Christmas



# Oh Crackers,

### is it Christmas already?

Short answer: No. Long(er) answer: We're already getting excited!

This is your invitation to celebrate Christmas Lantana style. Whether you're planning festive drinks and nibbles, a full-blown sit-down meal or something in between, we've crafted menus to suit every celebration.

### **Versatile Spaces**

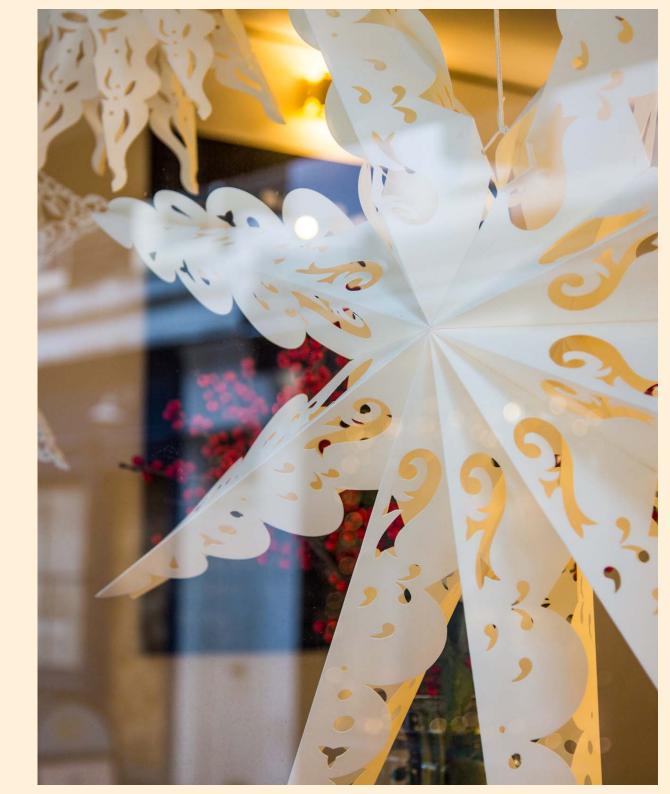
Explore the 'Chef's Table' where you can enjoy a more intimate experience, suitable for groups of up to 10 people.

### No Hire Fee

That's right! All we ask for is a £5 pre-auth deposit per head for your booking. This won't charge your card at all unless you fail to show up on the day or cancel with less than 48h to go.

### Keen to book?

Speak to a member of our team or visit www.lantana.co.uk



# Drinks Reception



# **Drinks Reception**



### Wines

Sparkling	750ml
Prosecco, Bella Retta	39
Venito, Italy, NV	
N 15 1 5	00
No.1 Family Estate Assemblé  Marlborough, New Zealand, NV	62
Manborough, New Zealand, NV	
Rosé	750ml
Pur Azur	38
Cotes de Provance	
Côtes-de-Provence, France, 2021	
Onigina Danata CT Diadamamia	39
Origine Rosato GT, Biodynamic Abruzzo, Italy, 2020	38
ADI 0220, Italy, 2020	
White	750ml
White Finca Cerrada Viura	750ml 29
Finca Cerrada Viura	
<b>Finca Cerrada Viura</b> La Mancha, Spain, 2020 (Organic)	
<b>Finca Cerrada Viura</b> La Mancha, Spain, 2020	29
Finca Cerrada Viura La Mancha, Spain, 2020 (Organic)  Combe Rocher Viognier Pays d'Oc, France, 2022	29 32
Finca Cerrada Viura La Mancha, Spain, 2020 (Organic)  Combe Rocher Viognier Pays d'Oc, France, 2022  Chateau Petit Roubie	29
Finca Cerrada Viura La Mancha, Spain, 2020 (Organic)  Combe Rocher Viognier Pays d'Oc, France, 2022	29 32
Finca Cerrada Viura La Mancha, Spain, 2020 (Organic)  Combe Rocher Viognier Pays d'Oc, France, 2022  Chateau Petit Roubie Picpoul de Pinet, Languedoc-Rousillon France, 2020	29 32
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Finca Cerrada Viura La Mancha, Spain, 2020 (Organic)  Combe Rocher Viognier Pays d'Oc, France, 2022  Chateau Petit Roubie Picpoul de Pinet, Languedoc-Rousillon France, 2020 (Organic)  Paritua Stone Paddock	29 32 37

Red	750ml	
Al Sur Natura Tempranillo Cabernet Sauvignon Organic, La Mancha, Spain, 2019	29	
(Organic)		
Mas De Jules Organic Pinot Noir	32	
Languedoc-Roussillon, France, 2022 (Organic)		
Shiraz, Penley Estate Atlas Coonawarra, Australia, 2019	37	
Poderem della Filandra Chianti, DOCG	41	
Tuscany, Italy, 2019		
Krontiras Natural Malbec (Vf)	45	
Beers		
Mean Time Pale Ale		6
Unity Lager		6



## **Drinks & Canapes**

All canapes are ordered in quantities of 20. The canapes are all priced individually.

### Vegetarian

### Mini Tartlets (V) £3

with stilton & caramelised red onion

### Mushroom Arancini £3

with aioli

### Crostini (Vf) £2

with apricot harissa hummus, roasted peppers, chilli shallot crumb

### Mini Mushroom & £2 Chestnut Roll (Vf)

with house BBQ sauce

### Fish

### Sweetcorn Blinis £3

with smoked salmon & lemon crème fraiche

### Sesame Ginger Prawns £3

Prawn Cocktail £3

served on mini taco

### Meat

### Pigs in Blanket £3

Mini Sausage Rolls £3 with house BBQ sauce

Gochujang Chicken £3 Kofte Skewer

Pork Croquetas £3 with aioli

### **Sweet**

Mini Mince Pies £3

Brownie Bites £2

Mini Orange Almond Cakes £3

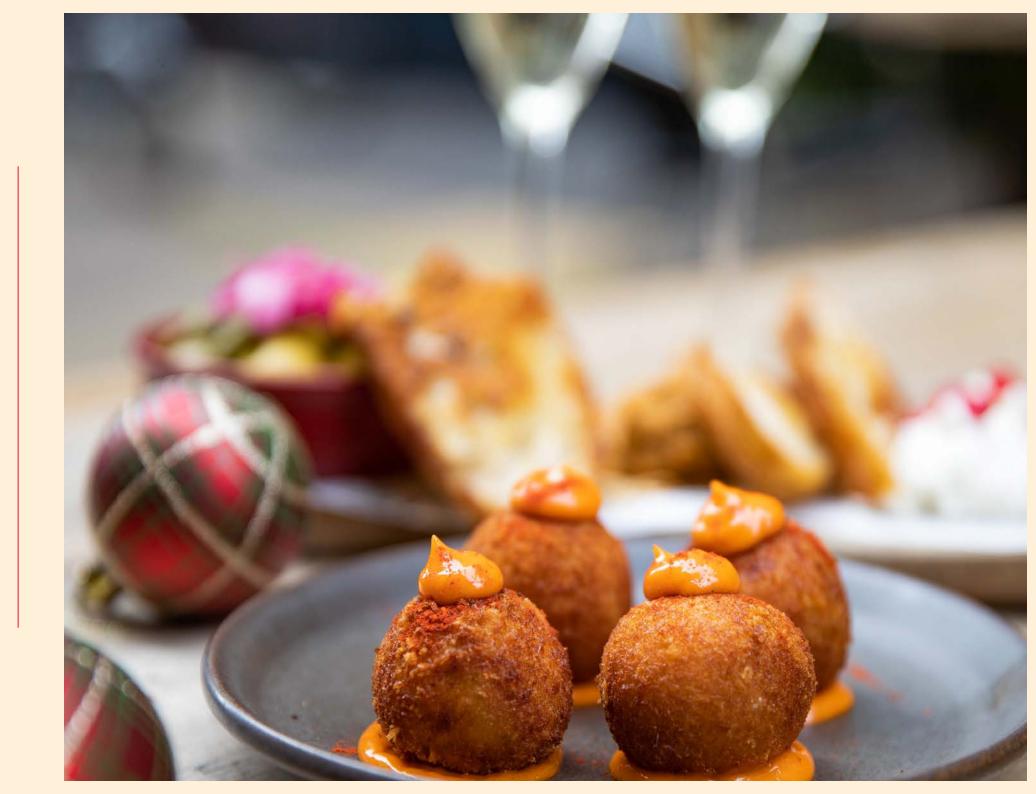








'Vf' = Vegan Friendly.



### Set Menu

Suitable for groups of eight or more. Enjoy some complimentary filter coffee & mini mince pies after your meal!

2 Courses: £42 3 Courses: £48

### **Shared Starters**

### **Pork Crouqetas**

with citrus mayo

### **Mezze Board**

Olives & labneh with apricot harissa hummus, toasted organic sourdough, hazelnut & pistachio dukkah & pickled red onion

### **Mushroom Croquetas**

with confit garlic aioli

### Mains

### **Baked Salmon Fillet**

with beetroot & toasted quinoa salad, pickled fennel & sauce vierge

### **Pork Belly**

with white cabbage slaw, roasted shallots
& burnt apple puree

### Chicken Parmigiana

Buttermilk chicken schnitzel with a Napoli tomato sauce & grilled cheddar served with House mixed salad dressed with honey mustard apple vinaigrette

### Celeriac Parmigiana

Buttermilk chicken schnitzel with a Napoli tomato sauce & grilled cheddar served with House mixed salad dressed with honey mustard apple vinaigrette

### **Shared Sides**

Twice cooked roasted potatoes

Brussel Sprouts
& chestnuts

### **Puddings**

### **Sticky Toffee Pudding**

with caramel sauce and ice cream

### **Bread & Butter Pudding**

Mince Pie bread & butter pudding with cream

### **Lemon Posset**

with plum compote

