



Lantana

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



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Wines

Sparkling

750ml

Prosecco, Bella Retta

39

Veneto, Italy, NV

No.1 Family Estate Assemblé

62

Marlborough, New Zealand, NV

Rosé

750ml

Pur Azur

38

Cotes de Provence

Côtes-de-Provence, France, 2021

Origine Rosato GT, Biodynamic

39

Abruzzo, Italy, 2020

White

750ml

Finca Cerrada Viura

29

La Mancha, Spain, 2020
(Organic)

Combe Rocher Viognier

32

Pays d'Oc, France, 2022

Chateau Petit Roubie Picpoul de Pinet,

37

Languedoc-Roussillon
France, 2020
(Organic)

Paritua Stone Paddock Sauvignon Blanc (V)

41

Hawkes Bay, New Zealand, 2022
(Organic)

Red

750ml

Al Sur Natura Tempranillo Cabernet Sauvignon

29

Organic, La Mancha, Spain, 2019
(Organic)

Mas De Jules Organic Pinot Noir

32

Languedoc-Roussillon, France, 2022
(Organic)

Shiraz, Penley Estate Atlas

37

Coonawarra, Australia, 2019

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



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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 & Chestnut Roll (Vf) £2

with house BBQ sauce



Mushroom Arancini

Fish

Sweetcorn Blinis £3

with smoked salmon & lemon crème fraiche

Sesame Ginger Prawns £3

Prawn Cocktail £3

served on mini taco



Sesame Ginger Prawn

Meat

Pigs in Blanket £3

Mini Sausage Rolls £3

with house BBQ sauce

Gochujang Chicken £3

Kofte Skewer

Pork Croquetas £3

with aioli



Ham Hock Terrine

Sweet

Mini Mince Pies £3

Brownie Bites £2

Mini Orange Almond Cakes £3



Brownie Bites

'Vf' = Vegan Friendly.

Set Menu



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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 Crouquetas

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



Mezze Board



Sticky Toffee Pudding