



Festive flavours served in the Lantana style to make your Christmas party special.

2 COURSES £35

3 COURSES £45

Both packages include a welcome cocktail, canapé and Christmas crackers for the table.

Drinks not included in the price. A discretionary 12.5% service charge will be added to your bill.

CANAPE (Choose 1 for the whole party)

Cauliflower chickpea cake with avocado puree, chilli jam (Ve GF, DF, NF)

Shredded duck tostado with chilli jam & pomegranate (GF, DF, NF)

Salmon rillettes on crostini (FISH, GLUTEN, MILK, NF)

STARTER

Beetroot cured salmon on toasted rye pumpernickel with celeriac remoulade (FISH, MILK)

Scotch egg with dressed leaves & courgette pickle (EGG, GLUTEN, NF, DF)

Chargrilled Courgette & tenderstem broccoli with dried cranberries & toasted sunflower seed dressing (Ve, GF, DF, NF)

OR SHARING STARTERS – This option must be taken by the whole table

Mezze boards to share: Labne and Muhammara dips, hazelnut dukkha, olives, cornichons, chargrilled sourdough & pita bread

Charcuterie boards to share: Mixed charcuterie with gordal olives, cornichons, mustard aioli, house pickles, chargrilled sourdough & pita bread

MAIN

Chicken schnitzel with fennel, green apple & kohlrabi salad, lemon pepper dressing & shaved parmesan (GLUTEN, EGG, MILK)

Lamb koftes with spiced rice and lentil pilaf, tzatziki, crispy fried onions & carrots

Fish 'taco'; fried hake fillet with a salsa of sweetcorn, black eyed bean & pickled onion, chipotle sour cream mayo, coriander zhoug & crispy corn tacos

VEGETABLES FOR THE TABLE TO SHARE

Sauteed crushed potatoes with coconut chilli sambal

AND

Cavolo nero, Brussels sprouts and chesnuts with Szechuan pepper & salt.

DESSERT

Sticky toffee pudding with salted caramel sauce & ice-cream

Chocolate mousse with chestnut puree & candied walnuts

Lantana mess with crushed meringue, blood orange compote, greek yoghurt & pistachio croquante

