

LA CANTINA 44

Christmas Day 2026

CELEBRATE CHRISTMAS WITH FAMILY,
FRIENDS & EXCEPTIONAL FOOD

STARTERS



TOMATO & ROASTED PEPPER SOUP (V)
Homemade fresh tomato
and roasted pepper soup



**GREENLAND PRAWNS &
SMOKED SALMON**
Served with sweet paprika
cognac sauce



WARM SMOKED DUCK BREAST SALAD
Pomegranate, roasted walnuts,
truffle croutons, cherry vinaigrette



BAKED CAMEMBERT CHEESE
Crispy bacon, garlic & thyme dressing,
beetroot salad



VENISON TERRINE
Served with plum & apple chutney



TRIO DI BRUSCHETTA
Cherry tomato & red onion, Mediterranean
vegetables & creamy goat cheese,
Parma ham, wild rocket leaves and
parmesan cheese shavings

MAIN COURSES

CHEF'S CHRISTMAS FAVOURITE TRADITIONAL ROASTED TURKEY CROWN

Served with all the festive trimmings



GRILLED SEA BASS & JUMBO PRAWN
Fresh sea bass fillets served with wilted
asparagus in a tangy herbs and lime butter sauce



TENDER RIB EYE STEAK
Cooked to your liking,
served with Diane or peppercorn sauce



BRAISED TOPSIDE BEEF
Slow cooked topside beef in a
Port wine sauce and thyme



POLLO TALEGGIO FONDUE
Grain-fed chicken breast wrapped in parma ham,
served in a taleggio cheese fondue



PUMPKIN RAVIOLI (V)
Pumpkin ravioli served with
tomato and Basilico sauce

DESSERTS

Choice from our dessert menu



Freshly brewed coffee



Traditional mince pie



CHRISTMAS DAY DINING

£99

PER PERSON

FIRST SITTING: 12:00 PM

SECOND SITTING: FROM 4:00 PM

PRE-ORDER ONLY

**£50 NON-REFUNDABLE
DEPOSIT PER GUEST**

**MERRY
CHRISTMAS
&
HAPPY NEW YEAR**

*From everyone at
La Cantina 44*

We wish you a magical
Christmas and a prosperous
New Year. Thank you for
celebrating with us.