

# *Cantina Vinopolis*

## *London Restaurant Week*

*3 Course Dinner for £25pp*

### *Starter*

*Seasonal Soup <sup>(V)</sup>*

*Goat's Cheese, Beetroot and Shallot Tart served with Salad and Balsamic Vinaigrette <sup>(V)</sup>*

*Spiced Grilled Squid with Panzanella Salad, Green Olives, Tomatoes and Chorizo Salsa*

*Tian of Avocado, Dressed Smoked Chicken and Avocado Oil*

*Cured Beef with Vine Cherry Tomatoes, Rocket, Parmesan Cheese and House Vinaigrette*

*Medallion of Foie Gras with Apricot Chutney, Homemade Bread and Petit Salad*

### *Main Course*

*Pan Fried Fillet of Sea Bass with Crushed New Potatoes, Rocket Salad and Salsa Verdi*

*Stuffed Chicken served with Grilled Mediterranean Vegetables New Potatoes and Red Wine Jus*

*Rump of Lamb with Crushed Potatoes, Black Olives, Tomato, Spinach and Red Wine Jus*

*Sirloin Beef with Fondant Potatoes, Tomato, Mushroom and Béarnaise Sauce*

*Fresh Pappardelle with Wild Mushrooms, Cream Sauce and Parmesan Cheese <sup>(V)</sup>*

*Melanzane Parmesan Ravioloni with Vine Tomato and Basil Sauce <sup>(V)</sup>*

### *Dessert*

*Chocolate Fondant with Mint Ice Cream and Raspberry Sorbet*

*Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice-cream*

*New York Cheesecake with Strawberry Compote*

*Selection of Cheeses with Biscuits and Home Made Chutney <sup>(V)</sup>*