Christmas Menu

Friday - Saturday

2 COURSE MEAL £27.95 **3 COURSE MEAL £32.95**



Starters

SOUP OF THE DAY

CALAMARI DORE
DEEP FRIED CALAMARI SERVED WITH SALAD AND GARLIC MAYONNAISE

CHICKEN LIVER PÂTÉ
CHICKEN LIVER PARFAIT WITH TOAST AND SWEET ONION MARMALADE

SMOKED HAM HOCK AND LEEK TERRINE
SERVED WITH TOAST AND SWEET ONION MARMALADE

HALLOUMI
CHEWY PAN FRIED HALLOUMI WITH SWEET CHILLI DIP

PIMENTOS
STUFFED PEPPERS IN BREADCRUMBS

CHICKEN SALAD
MIXED SALAD LEAVES TOPPED WITH STRIPS OF GRILLED CHICKEN AND HOUSE DRESSING

KING PRAWN COCKTAIL
KING PRAWNS ON A BED OF FRESH SALAD TOPPED WITH MARIE ROSE SAUCE

For Little Ones £9.95

LA CANTINA SPAGHETTI AND MEATBALLS

FRESHLY BATTERED CHICKEN GOUJONS Served with chips

CHICKEN KEBAB
Served with chips

Main Course

CHICKEN KEBAB
CHICKEN KEBAB SERVED WITH CHIPS AND RICE

CHICKEN SAFFRON
GRILLED CHICKEN COOKED IN A CREAMY SAFFRON SAUCE WITH SAUTÉED ONIONS AND MIXED PEPPERS. SERVED WITH RICE AND CHIPS

GRILLED LAMB CHOPS
£4.95 SUPPLEMENT
GRILLED LAMB CHOPS SERVED WITH RED WINE AND ROSEMARY JUS SERVED WITH TRIPLE COOKED CHIPS OR HOUSE VEGETABLES

PORK BELLY
SLOW COOKED BELLY PORK SERVED WITH ROSEMARY GRAVY

GRILLED SALMON FILLET
WITH A CREAMY SPINACH SAUCE SERVED WITH MIXED VEGETABLES

CLASSIC MEATBALLS
FRESHLY MADE MEATBALLS IN A NAPOLITANA SAUCE AND SPAGHETTI

VERDURAS ALA MEXICANA
SELECTION OF VEGETABLES STIR FRIED IN OLIVE OIL AND A HINT OF CHILLI, SERVED WITH RICE

SIRLOIN STEAK 14oz
£6.95 SUPPLEMENT
SERVED WITH GRILLED MUSHROOM AND TOMATO

MUSHROOM STROGANOFF
FRESH MUSHROOMS COOKED IN OLIVE OIL AND WHITE WINE AND DOUBLE CREAM, SERVED WITH RICE

Desserts

HOMEMADE CHEESECAKE
A CRUNCHY BISCUIT BASE WITH A BISCOFF TOPPING

TIRAMISU
ESPRESSO SOAKED LADY FINGERS LAYERED WITH COCOA AND SWEET ITALIAN MASCARPONE SERVED WITH A SHOT OF AMARETTO

CHOCOLATE FUDGE CAKE
CHOCOLATE SPONGE WITH A SMOOTH CHOCOLATE CENTRE AND TOPPED WITH FUDGE ICING

ICE CREAM
3 SCOOPS OF ICE CREAM - CHOCOLATE, VANILLA OR STRAWBERRY

CHRISTMAS PUDDING
WITH BRANDY SAUCE

£5 DEPOSIT PER PERSON **PRE-ORDER REQUIRED FOR PARTIES OF 8 OR MORE**

Christmas Day and New Year Menu 2026

A La Carte Menu available on New Year's Eve

La Cantina

17-19 Alforde Street, Widnes WA8 7TR

0151 541 9980

www.lacantinacheshire.co.uk

Christmas Day Menu

3 COURSE MEAL £89.95 - Kids £32.95
(11 years old and under)



Starters

SOUP OF THE DAY

CALAMARI DORE
DEEP FRIED CALAMARI SERVED WITH SALAD AND GARLIC MAYONNAISE

CHICKEN LIVER PÂTÉ
CHICKEN LIVER PARFAIT WITH TOAST AND SWEET ONION MARMALADE

SMOKED HAM HOCK AND LEEK TERRINE
SERVED WITH TOAST AND SWEET ONION MARMALADE

HALLOUMI
CHEWY PAN FRIED HALLOUMI WITH SWEET CHILLI DIP

KING PRAWN COCKTAIL
KING PRAWNS ON A BED OF FRESH SALAD TOPPED WITH MARIE ROSE SAUCE



Main Course

ROAST DINNER
WITH A CHOICE OF TURKEY OR BEEF WITH YORKSHIRE PUDDING AND MIXED VEGETABLES

PORK BELLY
SLOW COOKED BELLY PORK SERVED WITH ROSEMARY GRAVY

GRILLED SALMON FILLET
WITH A CREAMY SPINACH SAUCE SERVED WITH MIXED VEGETABLES

SIRLOIN STEAK 14oz
SERVED WITH GRILLED MUSHROOM AND TOMATO

CHICKEN SAFFRON
GRILLED CHICKEN COOKED IN A CREAMY SAFFRON SAUCE WITH SAUTÉED ONIONS AND MIXED PEPPERS. SERVED WITH RICE AND CHIPS

VERDURAS ALA MEXICANA
SELECTION OF VEGETABLES STIR FRIED IN OLIVE OIL AND A HINT OF CHILLI, SERVED WITH RICE

MUSHROOM STROGANOFF
FRESH MUSHROOMS COOKED IN OLIVE OIL & WHITE WINE & DOUBLE CREAM, SERVED WITH RICE

Desserts

HOMEMADE CHEESECAKE
A CRUNCHY BISCUIT BASE WITH A BISCOFF TOPPING

TIRAMISU
ESPRESSO SOAKED LADY FINGERS LAYERED WITH COCOA AND SWEET ITALIAN MASCARPONE SERVED WITH A SHOT OF AMARETTO

CHOCOLATE FUDGE CAKE
CHOCOLATE SPONGE WITH A SMOOTH CHOCOLATE CENTRE AND TOPPED WITH FUDGE ICING

ICE CREAM
3 SCOOPS OF ICE CREAM - CHOCOLATE, VANILLA OR STRAWBERRY

CHRISTMAS PUDDING
WITH BRANDY SAUCE

£20 DEPOSIT PER PERSON

Christmas Menu

Sunday - Thursday

2 COURSE MEAL £22.95 **3 COURSE MEAL £26.95**



Starters

SOUP OF THE DAY

CALAMARI DORE
DEEP FRIED CALAMARI SERVED WITH SALAD AND GARLIC MAYONNAISE

CHICKEN LIVER PÂTÉ
CHICKEN LIVER PARFAIT WITH TOAST AND SWEET ONION MARMALADE

SMOKED HAM HOCK AND LEEK TERRINE
SERVED WITH TOAST AND SWEET ONION MARMALADE

HALLOUMI
CHEWY PAN FRIED HALLOUMI WITH SWEET CHILLI DIP

PIMENTOS
STUFFED PEPPERS IN BREADCRUMBS

CHICKEN SALAD
MIXED SALAD LEAVES TOPPED WITH STRIPS OF GRILLED CHICKEN AND HOUSE DRESSING

KING PRAWN COCKTAIL
KING PRAWNS ON A BED OF FRESH SALAD TOPPED WITH MARIE ROSE SAUCE

For Little Ones £9.95

LA CANTINA SPAGHETTI AND MEATBALLS

FRESHLY BATTERED CHICKEN GOUJONS Served with chips

CHICKEN KEBAB
Served with chips

Main Course

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PORK BELLY
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SELECTION OF VEGETABLES STIR FRIED IN OLIVE OIL AND A HINT OF CHILLI, SERVED WITH RICE

SIRLOIN STEAK 14oz
£6.95 SUPPLEMENT
SERVED WITH GRILLED MUSHROOM AND TOMATO

MUSHROOM STROGANOFF
FRESH MUSHROOMS COOKED IN OLIVE OIL AND WHITE WINE AND DOUBLE CREAM, SERVED WITH RICE

Desserts

HOMEMADE CHEESECAKE
A CRUNCHY BISCUIT BASE WITH A BISCOFF TOPPING

TIRAMISU
ESPRESSO SOAKED LADY FINGERS LAYERED WITH COCOA AND SWEET ITALIAN MASCARPONE SERVED WITH A SHOT OF AMARETTO

CHOCOLATE FUDGE CAKE
CHOCOLATE SPONGE WITH A SMOOTH CHOCOLATE CENTRE AND TOPPED WITH FUDGE ICING

ICE CREAM
3 SCOOPS OF ICE CREAM - CHOCOLATE, VANILLA OR STRAWBERRY

CHRISTMAS PUDDING
WITH BRANDY SAUCE

£5 DEPOSIT PER PERSON **PRE-ORDER REQUIRED FOR PARTIES OF 8 OR MORE**