



CHRISTMAS AT *Lucia*



WWW.LUCIARESTAURANTS.CO.UK



TWO COURSES £38
THREE COURSES £45

All Christmas party bookings include bespoke handmade Christmas crackers and personalised place setting cards

CHRISTMAS AT *Lucia*

TWO COURSES £38 | THREE COURSES £45



STARTERS

BLACK CAVIAR, SMOKED SALMON & TROUT

Served on a bed of crushed potatoes with a tomato and caper dressing

CHICKEN LIVER PATÉ

With crostini bread and our homemade red onion and grape chutney

LEEK & CELERIAC SOUP (VG)

Topped with homemade parsnip crisps, served with freshly baked bread

TRUFFLE & GARLIC WILD MUSHROOMS (V)

In a rich truffle and garlic cream sauce, with crostini bread

MAIN COURSES

All mains served with golden roast potatoes, carrots, parsnips and sprouts

TURKEY ESCALOPE

Turkey breast stuffed with sage & onion, wrapped with prosciutto ham, with pigs in blankets, braised cabbage and homemade chestnut gravy

BRAISED BEEF

Beautifully tender, served on a bed of creamy mashed potato with homemade parsnip crisps and red wine jus

PAN ROASTED SEA BASS

Served on a bed of creamy spinach with Tenderstem broccoli and toasted almonds

TRADITIONAL NUT ROAST (VG)

Served with sweet potato purée, braised cabbage, cranberry sauce & homemade chestnut gravy

DESSERTS

CHRISTMAS PUDDING (V)

Traditional Christmas pudding, served with brandy cream

WARM CHOCOLATE BROWNIE (V)

With your choice of cream or vanilla Italian gelato

BISCOTTI CHEESECAKE (VG)

With Biscotti sauce

ITALIAN GELATO OR SORBET (V/VG)

Two scoops. Choose from vanilla or chocolate Italian gelato, or lemon sorbet

SPARKLING WINE & CHAMPAGNE

PROSECCO BEL CANTO (ITALY)

Delicate, Pear, Apple

Glass £8.75 | Bottle £37

FIAMETTA PROSECCO ROSÉ (ITALY)

Refreshing, Red Summer Berries, Floral

Glass £9 | Bottle £38

MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE (FRANCE)

Crisp, Balanced, Elegant

Glass £15 | Bottle £76

MOËT & CHANDON ROSÉ NV CHAMPAGNE (FRANCE)

Fresh, Strawberry, Raspberry

Glass £17.50 | Bottle £88

V - Suitable for vegetarians | VG - Suitable for vegans
An optional 10% service charge will be added to your bill. All gratuities go to the team.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergens information is available on request - please ask your server for further information.

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