



Lucia

**CHRISTMAS
MENU**



Festive FOOD MENU

STARTERS

GARLIC MUSHROOMS (V)

In a truffle cheese sauce served with crostini bread

CHICKEN LIVER PATE

With homemade red onion & grape chutney and crostini bread

LEEK & CELERIAC SOUP (VG)

Served with a freshly baked bread roll and topped with crispy onions

SMOKED SALMON & KING PRAWNS

Served with homemade artichoke tartar sauce



MAINS

All served with roast potatoes, French beans, brussels sprouts, parsnips and Chantenay carrots

BRAISED BEEF

Served on a bed of creamy mashed potato with Parsnip Crisps in a Red Wine Jus

TURKEY ESCALOP

Wrapped in Parma Ham stuffed with Sage and Onion, Pigs in Blankets, Braised Cabbage with a Chestnut Gravy

PAN ROASTED SALMON FILLET

Served in a Saffron Broth with Saffron Potatoes and Petit Pois

VEGAN PARCEL (VG)

Filled with Beetroot, Roasted Peppers, Courgette, Butternut squash and vegan cheese wrapped in Filo Pastry. Served with a spiced tomato coulis, black kale, french beans and tenderstem broccoli



(V) SUITABLE FOR VEGETARIANS (VG) SUITABLE FOR VEGANS

DESSERTS

SALTED CARAMEL CHEESECAKE (VG)

Served with fresh raspberries and raspberry coulis

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Cream

WARM RICH CHOCOLATE BROWNIE

With cream or vanilla ice cream

GELATO SORBET (VG)

Lemon Sorbet • Fruits of the Forest Sorbet



THE TASTE OF LUCIA £30

Two Courses (Starter and Main)

THE LUCIA WAY £35

Three Courses (Starter, Main and Desserts) with Nibbles

THE LUCIA EXPERIENCE £40

Three Courses, Nibbles and a glass of Prosecco per person

Sparkling Wine & CHAMPAGNE

PROSECCO BEL CANTO *Italy*

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest

7.75 27.00

RABOSO ROSATO CORTE ALTA *Italy*

Fresh and harmonious, displaying plenty of red apple and strawberry flavours. A nice balance of ripe red fruits

7.50 25.00

MOET & CHANDON IMPERIAL *Champagne*

12.95 65.00

MOET & CHANDON ROSE IMPERIAL *Champagne*

16.95 80.00





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LUCIAWINEBAR.CO.UK

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