



# Festive FOOD MENU

All Christmas tables will be beautifully decorated with guest name cards and a cracker.

# **STARTERS**

### **GARLIC MUSHROOMS (V)**

In a truffle cheese sauce, served with crostini bread

### CHICKEN LIVER PATE

With homemade red onion & grape chutney. Served with crostini bread

### **SMOKED SALMON AND SMOKED TROUT**

Topped with black caviar on a bed of crushed potatoes with a tomato & caper dressing

### LEEK & CELERIAC SOUP (VG)

Served with freshly baked bread and topped with parsnip crisps



## MAINS

All served with roasted potatoes and vegetables

### **BRAISED BEEF**

Served on a bed of creamy mashed potato with parsnip crisps and red wine jus

### **TURKEY ESCALOP**

Wrapped in Parma ham and stuffed with sage and onion. Served with pigs in blankets, braised cabbage and chestnut gravy

### PAN ROASTED SEABASS FILLETS

Served on a bed of creamy spinach and served with tender stem broccoli and toasted almonds

### **NUT ROAST** (VG)

Served on a bed of sweet potato puree, braised cabbage, cranberry sauce & vegan gravy

# **DESSERTS**

### TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Cream

### **CHOCOLATE BROWNIE**

Served with a choice of Vanilla ice-cream or cream

### **BISCOTTI CHEESECAKE (VG)**

Served with Biscoff Sauce

### **GELATO SORBET**

Mango - Orange





### **TASTE OF LUCIA £32**

Nibbles, Starter and Main Course

### THE LUCIA WAY £37

Nibbles, Starter, Main Course and Dessert

### THE LUCIA EXPERIENCE £42

Nibbles, a glass of Prosecco and Three Courses

# Sparkling Wine & CHAMPAGNE

PROSECCO BEL CANTO Italy	7.75	29.00
PROSECCO ROSÉ Italy	7.75	29.00
NYETIMBER CLASSIC CUVÉE England		55.00
MOET & CHANDON BRUT IMPERIAL Champagne	12.95	65.00
MOET & CHANDON ROSE NV Champagne	16.95	80.00