



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	8.25	33.00
PROSECCO ROSÉ Italy	8.25	34.00
NYETIMBER CLASSIC CUVÉE England		55.00
MOET & CHANDON BRUT IMPERIAL Champagne	12.95	65.00
MOET & CHANDON ROSE NV Champagne	16.95	80.00