



Lucia
Christmas
MENU

FESTIVE FOOD MENU





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ALL CHRISTMAS TABLES WILL BE BEAUTIFULLY DECORATED WITH GUEST NAME CARDS & A CRACKER

JINGLE BELLS £35 Nibbles, Starter & Main Course
DECK THE HALLS £40 Nibbles, Starter, Main Course & Dessert
MERRY FEAST OF FLAVOURS £45 A Glass of Prosecco, Nibbles, Starter, Main Course & Dessert

STARTERS

GARLIC MUSHROOMS (V)

In a truffle cheese sauce, served with crostini bread

CHICKEN LIVER PÂTÉ

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

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

Vanilla or Chocolate - Orange

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

SPARKLING WINE & CHAMPAGNE

	GLASS	BOTTLE
PROSECCO BEL CANTO ITALY	£8.50	£35
PROSECCO ROSÉ ITALY	£8.95	£37
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE	£13.95	£70
MOET & CHANDON ROSE NV CHAMPAGNE	£16.95	£85

