

Lucia

GROUP DINING
BOOKLET
YORK





Lucia

“Lucia has been a successful
stalwart in York’s dining
scene for many years and
long may this continue.”

The York Press

YORK | LUCIAWINEBAR.CO.UK
RESERVATIONSYORK@LUCIARESTAURANTS.CO.UK



YORK

Nestled in the heart of historic York, Lucia's private dining spaces offer a cosy yet stylish atmosphere, perfect for escaping the bustle of the city. Our York restaurant boasts a number of beautiful spaces for sit-down dinners, drink and canapé mixers, networking events, masterclass dinners and more.

From our hidden heated outdoor courtyard, to our split-level patisserie and bar, main restaurant, and first floor Champagne lounge - each space is unique, with its own distinct look, feel, and character.

Whether you're celebrating a special occasion, hosting a business event, or planning a gathering with friends and family, Lucia's private dining areas are perfect for creating unforgettable moments with your nearest and dearest.

YORK | [LUCIAWINEBAR.CO.UK](https://luciawinebar.co.uk)
RESERVATIONSYORK@LUCIARESTAURANTS.CO.UK



THE PATISSERIE

Split across two levels, this unique space overlooks the cobbles of East Swinegate through floor to ceiling glass windows on one side, and our heated outdoor courtyards on the other.

Boasting its own private bar, coffee machine, and seating for up to 48 guests, The Patisserie is a popular choice for large group dinners as well as more informal drinks and canapé events. It can cater to casual dining receptions or formal sit down affairs, with a range of different menus to suit.

With its own private street entrance, accessible bathroom, and bright, airy feel, The Patisserie is a favourite for both private and semi-private events.



Large parties | 9+
Semi-private hire | 25+
Full Patisserie hire | 45 seated, 65 standing





CHAMPAGNE LOUNGE

Located above our beloved Lucia restaurant, the Champagne Lounge is in a world of its own: a sultry haven of rich textures and glamorous settings.

With its own full service wine and cocktail bar, DJ booth, and a separate entrance with spiral staircase access, it is tailor made for special celebrations and makes a great choice for elegant drink and canapé receptions, networking events, private dinners and masterclass events.

Seating up to 31 guests across four large tables, the Lucia Champagne Lounge can also cater to sit down dinners with a choice of Italian-inspired set menus designed by our chefs.

Home to regular private cocktail masterclasses, our talented chefs can also host private fresh pasta making masterclass parties here for min. groups of 10 on request.



Large parties | 9+
Semi-private hire | 25+
Full Patisserie hire | 45 seated, 65 standing





PASTA PARTIES

FOR THOSE WHO LOVE TO COOK

Book a fresh pasta making party in our upstairs Champagne lounge, led by our expert and friendly chefs.

Available for groups of 6-10, learn to make your own fresh pasta from scratch as you sip on Aperol Spritz or Prosecco, before sitting down together to enjoy some freshly-cooked pasta fresh from our kitchen.

Perfect for those who love to cook, eat pasta, and learn new things, this fun class makes a great team building exercise and is guaranteed to have everyone smiling by the end.

Leave with a goody bag filled with your own creations to enjoy at home.



Large parties | 6-10 | £30PP
Aperol Spritz or Prosecco
Fresh Pasta to take home

YORK | LUCIAWINEBAR.CO.UK
RESERVATIONSYORK@LUCIARESTAURANTS.CO.UK

SET MENU

TWO COURSES £40 | THREE COURSES £48 | WITH FIZZ £52

ANTIPASTI

KING PRAWNS

Chilli, garlic, lemon & butter sauce, artisan bread

TOMATO BRUSCHETTA VG

Heritage tomatoes, basil & garlic finished with extra virgin olive oil

WILD FOREST MUSHROOMS V

In a creamy truffle sauce, toasted artisan bread

CRISPY PORK BELLY

Creamy cannellini bean purée, smoked pancetta, tomato & 'Nduja sauce

SECONDI

BEEF FILLET MEDALLIONS

Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce

AUBERGINE PARMESAN TORTELLINI VG

Rocket and cherry tomatoes in a chilli & butter sauce

FREE RANGE BRITISH CHICKEN BREAST

Charred sweet potato, anchovy croutons & grilled asparagus in a creamy Parmesan sauce

PAN-FRIED SEA BASS FILLETS

Creamy leek sauce, grilled asparagus, pavé potato

DOLCE

WARM RICH CHOCOLATE BROWNIE

Served with cream or vanilla gelato | Gf brownie available

ITALIAN TIRAMISU

Classic tiramisu with layers of sponge cake, mascarpone cream, coffee & sweet marsala wine Add gelato +2.5

GELATO

2 scoops of locally-made Italian gelato. Available flavours: Vanilla | Chocolate | Lemon sorbet VG | Peach sorbet VG

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill. All gratuities go to the team. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones Detailed information on the legal allergens is available on request. Set menu not available during Christmas period.



FESTIVE MENU

TWO COURSES £45 | THREE COURSES £50

ANTIPASTI

BLACK CAVIAR SMOKED SALMON & TROUT

Crushed potatoes, tomato & caper dressing

CHICKEN LIVER PATÉ

Crostini bread, homemade red onion & grape chutney

LEED & CELERIAC SOUP V

Homemade parsnip crisps, freshly baked bread

TRUFFLE & GARLIC WILD MUSHROOMS V

Rich truffle & garlic cream sauce, crostini bread

SECONDI

ALL SERVED WITH GOLDEN ROAST POTATOES, CARROTS, PARSNIPS AND SPROUTS

BRAISED BEEF

Creamy mashed potato, parsnip crisps & red wine jus

TURKEY ESCALOPE

Stuffed with sage & onion, wrapped with prosciutto ham, with pigs in blankets, braised cabbage & homemade chestnut gravy

TRADITIONAL NUT ROAST VG

Sweet potato purée, braised cabbage, cranberry sauce & homemade chestnut gravy

PAN-ROASTED SEA BASS

Creamy spinach, Tenderstem broccoli & toasted almonds

DOLCE

WARM RICH CHOCOLATE BROWNIE V

With your choice of cream or vanilla Italian gelato | GF brownie available

CHRISTMAS PUDDING V

Traditional Christmas pudding, served with brandy cream

ITALIAN GELATO / SORBET V/VG

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

BISCOTTI CHEESECAKE VG

With Biscotti Sauce

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill. All gratuities go to the team. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones Detailed information on the legal allergens is available on request.

FESTIVE CANAPÉS

£30 PER PERSON

SPICED BUTTERNUT SQUASH VG

Almonds, vegan cream cheese

SALMON GRAVLAX

Imperial black caviar

BETROOT TARTARE V

Goats cheese mousse

PIGS IN BLANKETS

Brussel sprout jam

CHICKEN LIVER PATÉ

Cranberry

GRILLED SIRLOIN

Mini Yorkshire puddings, horseradish

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill. All gratuities go to the team. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request. Set menu not available during Christmas period.



Lucia

CONTACT

For Large Party Bookings over eight guests, or to discuss private hire at our York restaurant, please contact our Guest Experience Manager at reservationsyork@luciarestaurants.co.uk.



YORK | LUCIAWINEBAR.CO.UK
RESERVATIONSYORK@LUCIARESTAURANTS.CO.UK

Lucia

WWW.LUCIAWINEBAR.CO.UK

