



Celebrate
CHRISTMAS
with us...



CHRISTMAS AT *Lucia*

CLASSIC 39.5

Starter and Main Course

INDULGENCE 48.5

Starter, Main Course and Dessert



PRIMI

SALMONE MARINATO GFA

Lucia's house cured salmon served with dill & lime mascarpone, pickled cucumber and sesame crackers

PATE DI POLLO

Chicken liver paté, caramelised onion chutney sourdough bread

LEEK & CELERIAC SOUP VG/GFA

Topped with homemade parsnip crisps, served with freshly baked bread

FUNGHI AL FORNO GFA

Roasted wild mushrooms with garlic in a creamy Parmesan sauce served with toasted sourdough bread

PROSCIUTTO CRUDO

E MOZZARELLA DI BUFALA GFA

Cured prosciutto ham, buffalo mozzarella, green pesto & crisp breadsticks

GAMBERONI PICCANTI GFA

King prawns cooked in white wine, chilli, lime and garlic butter served with toasted sourdough

SECONDI

All mains served with golden roast potatoes, carrots, parsnips and sprouts

ROAST TURKEY ROULETTE GFA

Sage & onion stuffed turkey, parsnip purée, braised cabbage & home made gravy

BRAISED BEEF GFA

Beautifully tender, served on a bed of creamy mashed potato with homemade parsnip crisps and red wine jus

BRANZINO GFA

Grilled seabas fillets, creamy saffron sauce, gremolata & pave potatoes

TRADITIONAL NUT ROAST VG/GFA

Served with sweet potato purée, braised cabbage, cranberry sauce & homemade vegan gravy

RISOTTO AL

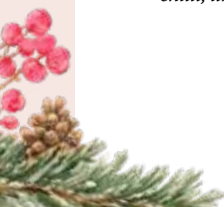
FORMAGGIO DI CAPRA GFA

Goat cheese risotto with roasted beetroot, chestnut & garden peas

FILETTO DI SALMONE

ALLA GRIGLIA GFA

Spicy Potato cake, creamy dill sauce & mussels



DOLCE

All our desserts are homemade by our in house pastry chef

WARM RICH
CHOCOLATE BROWNIE V/GFA
*Homemade & served with your
choice of cream or vanilla gelato*

MANGO & PASSIONFRUIT
CHEESECAKE VG/GF
Coconut ice cream

TRADITIONAL
CHRISTMAS PUDDING V/GFA
*Served with Brandy Cream &
vanilla ice cream*

PAVLOVA GF
Mascarpone & mixed berries

ITALIAN GELATO GF
OR SORBET V/VG
*Two scoops.
Choose from vanilla, chocolate,
coconut Italian gelato VG,
or pomegranate sorbet VG*

LUCIA'S TIRAMISU V
*Layers of coffee soaked ladyfingers with
mascarpone topped with cocoa powder*

DRINK PACKAGES

FESTIVE
150

2 x Bottle Prosecco
1 x Bottle
Trebiano Languore
1 x Bottle
Sangiovese Languore
8 x bottled beers
(Peroni/Corona)

LUXURY
225

2 x Bottles of
Moet & Chandon
Champagne
1 x Bottle
Trebiano Languore
1 x Bottle
Sangiovese Languore
10 x bottled beers
(Peroni/Corona)

GRANDE
300

3 x Bottles of
Veuve Clicquot
Champagne
1 x Gavi di Gavi
1 x San Giorgio
Pinot Noir
14 x bottled beers
(Peroni/Corona)

*V - Suitable for vegetarians | VG - Suitable for vegans | GF - Gluten free | GFA - Gluten free available
An optional 10% service charge will be added to your bill. All gratuities go to the team.*

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergens information is available on request - please ask your server for further information.

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