



Celebrate
CHRISTMAS
with us...



CHRISTMAS AT *Lucia*

CLASSIC £39.5

Starter and Main Course

INDULGENCE £48.5

*Starter, Main Course, Dessert
and a £10 Voucher*



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

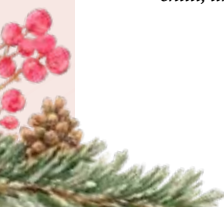
FORMAGGIO DI CAPRA GFA

*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 £50

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

Saving £34

LUXURY £225

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

Saving £73

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)

Saving £142

*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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WWW.LUCIAWINEBAR.CO.UK