

ENOTECA DA LUCA CHRISTMAS MENU

This year, Rob, Marie and Executive Chef Giuseppe have created a traditional sharing Italian Christmas Feast for you to enjoy.

ANTIPASTI

Tartare di tonno

Yellowfin tuna tartar, datterini, capers, olives & oregano

Moscardini “alla Luciana”

Stewed baby octopus with tomato, garlic & chilli, toasted sourdough

Funghi gratinati

Gratin stuffed chestnut mushrooms with parmesan & salsa verde

Crocchette di abbacchio

Roasted lamb leg croquettes with dill & tarragon sauce

PRIMI

Orata al sale

Salt crusted baked sea bream

Stinco di bue

Slow cooked, Barolo braised beef shin, bay leaves & rosemary

CONTORNI

Roast potato | Sautéed broccoli rabe | Gratin cauliflower

DOLCI

Crème brûlée

Passion fruit crème brûlée with winter berries

Zuppa inglese

Traditional sponge & alchermes pudding with custard and chocolate

£75 PER PERSON

