

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

Carpaccio di spada

Smoked swordfish carpaccio, lime dressing, pomegranate & micro mixed leaves

Millefoglie ai porcini

Sautéed porcini mushrooms, burrata, crispy carasau & winter truffle

Costolette d'abbacchio

Breaded lamb chops with garlic & rosemary dip

Bruschetta al granchio

Toasted sourdough with white & brown Devon crab meat, samphire & lemon zest

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 brulée

Passion fruit crème brulée with winter berries

Zuppa inglese

Traditional sponge & alchermes pudding with custard and chocolate

£75 PER PERSON

