

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

Crudo di spigola

Seabass carpaccio, candied cedar, pumpkin seeds & citrus dressing

Carpaccio scottato

Coffee & chocolate seared beef, almond & garlic sauce, pecorino

Polenta e lardo

Crispy polenta, aromatic lardo, beans purée & aged parmesan

Tartare di rape rosse

Beetroot tartare, goat curd, toasted hazelnut & balsamic reduction

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

