





STARTER - CHOICE OF

ZUPPA DI ZUCCHE ARROSTITE

Roasted butternut & pumpkin soup with aromatic croutons.

TOMINO

Warm Tomino goat cheese on a bed of grilled & marinated aubergine, courgette & peppers, with pine nuts, garlic & balsamic.

GAMBERONI ALL' AGLIO

Large fresh water prawns sauté with olive oil, garlic & chillies.

BURRATA & PROSCIUTTO SAN DANIELE

Truffles Burrata with San Daniele ham on a bed of roquette salad & pearls of balsamic vinegar.

STELLE CON INSALATA DI MARE MARINATA

Sea stars with homemade fresh sea food salad.

A glass of Prosecco & fresh raspberry pure

MAIN COURSE - CHOICE OF

ARROSTO DI TACCHINO

Traditional roast turkey served with all the trimmings.

IBERICO

Iberico pork chop with porcini mushrooms, garlic & white wine with sauté potatoes & veg.

PESCE MISTO

Trio of fresh sea bass, sward fish & scallops with roasted baby cherries tomatoes in rosemary & garlic, served with new potatoes & spinach.

Brasato al Barolo

Rib eye of Black Angus beef braised in Barolo wine & fresh herbs, served on a bed of polenta al gorgonzola with mixed vegetables & potatoes.

RISOTTO PORCINI & TARTUFO

Risotto with wild mushroom & truffles served with a salad of spelt, roasted peppers, lentils & pine nuts.

DESSERT - CHOICE OF

CHRISTMAS PUDDING WITH HOMEMADE BRANDY SAUCE
CHEESECAKE WITH MIX FOREST FRUITS & BERRIES
FLUTE LIMONCELLO OR CASSATA SICILIANA (ICE CREAM)
COFFEE TO FINISH

CHRISTMAS DAY MENU £82.50 (CHILDREN UP TO 10 YEARS OLD £35.00)
NON-REFUNDABLE DEPOSIT £30.00 PER PERSON UPON BOOKING
DISCRETIONARY 10% SERVICE CHARGE APPLIES
MERRY CHRISTMAS FROM ALL AT LUGANA

