



LUGANA

NEW YEARS EVE MENU

PROSECCO OR BELLINI ON ARRIVAL

STARTER - CHOICE OF

Burrata al Tartufo - Black truffled Burrata on a bed of grilled & marinated aubergine, courgette & peppers, with pine nuts, garlic & balsamic.

Crespelle di Mare - Sea food pancake filled with king prawns and scallops in a white wine, fresh lime, butter & cherry tomatoes sauce.

Prosciutto di Cinghiale - Wild boar ham with roquette & parmesan cheese & roasted almonds.

MIDDLE COURSE - CHOICE OF

Antipasto di Pesce - Fresh Cornish crab, lobster and Mediterranean prawns served with fresh mango.

Rissotto Porcini - Porcini mushrooms with black truffles from Norcia.

*** *Lo Sgroppino* ***

MAIN COURSE - CHOICE OF

The beef - Wagyu sirloin steak, grilled served with mostarda vicentina, sauté potatoes & mix veg.

Faraona - Guinea fowl in a champagne & grapes sauce served with sauté potatoes & mix veg.

La Porchetta - Iberico suckling pig roasted with its own juices served with sauté potatoes & mix veg (please note this La Porchetta dish is only available by pre-order before the 20th December).

Il Pesce - Black sea bream, halibut & fresh water tiger prawns in white wine, cherry tomatoes & fresh lime sauce.

La pasta - Green and white tagliolini with a "Ragu" of roasted peppers, aubergine, courgettes, olives & pine nuts topped with tomato goat cheese.

DESSERT - CHOICE OF

Cheese platter.

Trio of - Trilece / lime & limoncello cheese cake / fresh fruits.

Ferrero Roche ice cream.

COFFEE TO FINISH

NEW YEAR'S EVE £92.50 PLUS 10% DISCRETIONARY SERVICE CHARGE
NON-REFUNDABLE DEPOSIT OF £50.00 PER PERSON UPON BOOKING
MUSIC & DANCING UNTIL THE EARLY HOURS
HAPPY NEW YEAR FROM ALL AT LUGANA

