

# CHRISTMAS AT Lucia



TWO COURSES £38
THREE COURSES £45

All Christmas party bookings include bespoke handmade Christmas crackers and personalised place setting cards



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# CHRISTMAS AT Lucia

TWO COURSES £38 | THREE COURSES £45



### STARTERS

BLACK CAVIAR, SMOKED SALMON & TROUT Served on a bed of crushed potatoes with a tomato and caper dressing

#### CHICKEN LIVER PATË

With crostini bread and our homemade red onion and grape chutney

#### LEEK & CELERIAC SOUP (VG)

Topped with homemade parsnip crisps, served with freshly baked bread

#### TRUFFLE & GARLIC WILD MUSHROOMS (V)

In a rich truffle and garlic cream sauce, with crostini bread

### MAIN COURSES

All mains served with golden roast potatoes, carrots, parsnips and sprouts

#### **TURKEY ESCALOPE**

Turkey breast stuffed with sage & onion, wrapped with prosciutto ham, with pigs in blankets, braised cabbage and homemade chestnut gravy

#### **BRAISED BEEF**

Beautifully tender, served on a bed of creamy mashed potato with homemade parsnip crisps and red wine jus

#### PAN ROASTED SEA BASS

Served on a bed of creamy spinach with Tenderstem broccoli and toasted almonds

#### TRADITIONAL NUT ROAST (VG)

Served with sweet potato purée, braised cabbage, cranberry sauce & homemade chestnut gravy





Traditional Christmas pudding, served with brandy cream

#### WARM CHOCOLATE BROWNIE (V)

With your choice of cream or vanilla Italian gelato

#### **BISCOTTI CHEESECAKE (VG)**

With Biscotti sauce

#### ITALIAN GELATO OR SORBET (V/VG)

Two scoops. Choose from vanilla or chocolate Italian gelato, or lemon sorbet

## SPARKLING WINE & CHAMPAGNE

#### PROSECCO BEL CANTO (ITALY)

Delicate, Pear, Apple Glass £8.75 | Bottle £37

#### FIAMETTA PROSECCO ROSÉ (ITALY)

Refreshing, Red Summer Berries, Floral Glass £9 | Bottle £38

#### MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE (FRANCE)

Crisp, Balanced, Elegant Glass £15 | Bottle £76

#### MOËT & CHANDON ROSÉ NV CHAMPAGNE (FRANCE)

Fresh, Strawberry, Raspberry Glass £17.50 | Bottle £88



V - Suitable for vegetarians | VG - Suitable for vegans An optional 10% service charge will be added to your bill. All gratuities go to the team.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergens information is available on request - please ask your server for further information.

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