



LUGANA

CHRISTMAS DAY MENU

STARTER - CHOICE OF

HOMEMADE TOMATO SOUP

ZUPPA DI CAPPELLETI

Homemade parcel of parma ham cooked in chicken broth.

BURRATA AL TARTUFO

Black truffled burrata with a mousse of avocado and mousse cherry tomato & olive.

GAMBERONI ALL' AGLIO

Large freshwater prawns sautéed with olive oil, garlic, chillies & cherry tomato.

MISTO MARE

Homemade fresh seafood salad.

MAIN COURSE - CHOICE OF

ARROSTO TACCHINO

Traditional roast turkey served with all the trimmings.

ANATRA ALLE CIGLIEGE

Breast of Gressingham duck with a black cherry sauce.

HIPPOGLOSSO

Fresh halibut grilled with hollandaise sauce on a bed of fresh spinach & mint, new potatoes.

Sauce served on the side.

BRASATO AL BAROLO

Rin eye of black angus beef braised in Barolo wine & fresh herbs with wild mushrooms, served with mixed vegetables & potatoes.

ARROSTO VEGETARIANO

Nuts & vegetarian homemade roast (suitable x vegan).

DESSERT - CHOICE OF

CHRISTMAS PUDDING SERVED WITH HOMEMADE BRANDY SAUCE

HOME MADE FRESH LIME CHEESECAKE

FLUTE LIMONCELLO (ICE CREAM)

TORTA DELLA NONNA (HOMEMADE WITH LEMON CREAM PATISSIERE & PINE NUTS SERVED WITH VANILLA ICE CREAM

COFFEE & CHOICE OF EITHER TIA MARIA, LIMONCELLO, BAILEYS, AMARETTO

CHRISTMAS DAY MENU £85.00 (CHILDREN UP TO 10 YEARS OLD £30.00)

NON-REFUNDABLE DEPOSIT £40.00 PER PERSON UPON BOOKING

DISCRETIONARY 10% SERVICE CHARGE APPLIES

MERRY CHRISTMAS FROM ALL AT LUGANA

PLEASE NOTE: NUMBERS IN PARTY TO ADHERE TO GOVERNMENT GUIDELINES.

DEPOSITS REFUNDED IF GOVERNMENT RESTRICTIONS PREVENT OCCASION GOING AHEAD.

