

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.
- Risotto Porcini e Tartufo* - 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.
- La Porchetta* - Iberico suckling pig roasted with its own juices served with sauté potatoes & mix veg.
- Faraona* - Guinea fowl in a champagne & grapes sauce served with sauté potatoes & mix veg.
- 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 tomino 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