



LUGANA

NEW YEARS EVE MENU

STARTER — CHOICE OF COCKTAIL 27

Fresh lobster and crab cocktail marinated with chives, lemon and olive oil, served on toasted bread

CAPRINO

Goat cheese on a bed of fresh asparagus, reduced balsamic vinegar and honey

PROSCIUTTO DI CINGHIALE

Wild boar ham served with fresh mango

GUANCIALE E CAPESANTE

Honey-roasted Italian cured pork and scallops served with cream of parsnip gratinée

TRICCIA

Braided buffalo mozzarella on a bed of roasted artichokes, cherry tomatoes and rocket

PALATE CLEANSER - Limoncello Spritzer

MAIN COURSE — CHOICE OF

COSTATA DI MANZO*

Aberdeen Angus ribeye steak served with port and gorgonzola cheese sauce

PESCE SAN PIETRO*

John Dory fish with roasted fennel served with champagne and apricot sauce

RISOTTO

With courgettes, asparagus, roasted cherry tomatoes on a parmesan basket

SLOW COOKED IBERICO PORK LOIN*

Slow-cooked, braised loin of pork served on the bone, marinated in apple cider

Mains served with potatoes and vegetables

DESSERT — CHOICE OF

TIRAMISU | STRAWBERRY CHEESECAKE | FLUTE LIMONCELLO |
CHEESEBOARD

COFFEE

Please alert your waiter to any allergies

£100.00

**NON-REFUNDABLE DEPOSIT £50.00 PER PERSON UPON BOOKING
DISCRETIONARY 10% SERVICE CHARGE APPLIES**

THERE WILL BE A DJ ON THE NIGHT FROM 8PM - 1AM

