



LUGANA

THE GREAT MENU OF DECEMBER

STARTER — CHOICE OF

ZUPPA DEL GIORNO

Soup of the day

PARMA HAM & MELONE

FRESH WATER PRAWNS

Deshelled prawns in a cherry tomato sauce with a touch of chilli served on a bed of roasted peppers

BUFFALO MOZZARELLA & BEEF TOMATOES

Olive oil, basil & balsamic vinegar

SPARE RIBS

Orange flavoured barbecue sauce

HOME MADE RAVIOLI

Squid ink ravioli filled with fish served in a lobster bisque

MAIN COURSE — CHOICE OF

TURKEY SCALLOP*

With wild mushrooms, a touch of cream & dry sherry sauce

STEAK DIANA*

Aberdeen Angus sirloin with shallots in a rich cream with brandy, mustard and Worcester sauce

FRESH SEABASS*

Served with fresh water prawns, cherry tomatoes and herbs in a white wine, butter and lemon sauce

BURBERRY LEG OF DUCK*

Roasted in an orange and Grand Marnier sauce

RIGATONI

With roasted pumpkin in a garlic and gorgonzola cheese sauce

**Mains are served with roast potatoes & vegetables*

DESSERT — CHOICE OF

CHRISTMAS PUDDING & BRANDY SAUCE | DAILY FLAVOURED CHEESECAKE |
CHOCOLATE MOUSSE | 2 SCOOPS OF ICE CREAM

MONDAY TO SATURDAY LUNCH – TWO COURSES £24.00 / THREE COURSES £29.00

MONDAY TO THURSDAY EVENING – THREE COURSES £35.00

FRIDAY AND SATURDAY EVENING – THREE COURSES £45.00

Available from the 1st to the 24th of December

**FOR A PARTY OF 10 PEOPLE OR MORE, A £20 DEPOSIT PER PERSON IS REQUIRED
DISCRETIONARY 10% SERVICE CHARGE APPLIES**

(Please alert the waiter to any allergies.)