

Christmas Menu

- THREE COURSE SET MENU @ £38.00 -

Starters

Burrata with Sicilian aubergine caponata

WITH BASIL DRESSING

Smoked mackerel & sultana fishcake with sliced orange salad

WITH CREAMY HORSERADISH DRESSING

Cured venison bresaola with roast winter vegetable salad

WITH HONEY & LEMON DRESSING

Christmas roast turkey tortelloni with bread sauce & veal jus

WITH CHIPOLATA SAUSAGES & WILTED SAVOY CABBAGES

Mains

SERVED WITH POTATO & VEGETABLE

Crispy duck breast with caramelised apple & calvados sauce

Slowly roasted shank of lamb with herb & red wine jus

Pan-fried seabass fillet & tiger prawns with toasted almond & saffron sauce

Baked Mediterranean vegetable & goat cheese strudel

WITH BASIL PESTO

Desserts

Christmas pudding

WITH BRANDY SAUCE

Warm chocolate & hazelnut torte 'caprese'

WITH LIMONCELLO CREAM

Deep-fried Sicilian 'cassatelle'

WITH RICOTTA, CHOCOLATE BITS & ORANGE CANDIES



Luce e Limoni
SICILIAN FLAVOURS

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