

Christmas Menu

- THREE COURSE SET MENU @ £39.00 -

Starters

Butternut squash with spicy garlic mussels soup

WITH FRESH DILL

Buffalo mozzarella with Sicilian aubergine caponata

WITH BASIL DRESSING

Warm turkey breast salad with pear, sultana & rocket leaves

DRESSED WITH MARSALA WINE REDUCTION

Smoked salmon platter with shaved fennels & blood orange salad

WITH HONEY & GRAIN MUSTARD DRESSING

Mains

SERVED WITH POTATO & VEGETABLE

Spinach & red onions tart with goat's cheese gratin with a basil dressing & salad garnish

Pan-fried halibut fillet with caper berries & lemon butter sauce

Slowly roasted shank of lamb nero d'avola gravy & fresh rosemary

Crispy duck breast with plums & brandy sauce

Pan-fried sea bream fillet & tiger prawns with creamy pernod sauce & toasted almonds

Desserts

Christmas pudding with hot brandy sauce

Chocolate & amaretto mousse

Traditional Sicilian cannoli with ricotta cheese, pistachio & chocolate bits



Luce e Limoni
SICILIAN FLAVOURS

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91-93 GRAYS INN ROAD, CHANCERY LANE, LONDON WC1X 8TX

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL