

Christmas Menu

- THREE COURSE SET MENU @ £44.95 -

Starters

Burrata with Sicilian aubergine caponata

WITH BASIL DRESSING

Seared tuna carpaccio with sesame seed & shaved fennels salad

WITH HONEY & GRAIN MUSTARD DRESSING

Warm turkey breast platter with pear & walnuts salad

DRESSED WITH MARSALA WINE REDUCTION

Rabbit terrine with pistachio & pancetta

WITH APPLE PUREE, SALAD GARNISH & TOASTED BRIOCHE

Mains

SERVED WITH POTATO & SEASONAL VEGETABLES

Oven baked spinach & red onion tart with goat's cheese gratin & truffle oil

WITH ROAST CHERRY TOMATO

Seared beef 'tagliata'

WITH GREEN PEPPERCORN & AMARETTO REDUCTIONS

Pan-fried salmon fillet

WITH CREAMY PERNOD SAUCE

Roast duck breast

WITH CRANBERRY & PORT SAUCE

Pan-fried monkfish loin wrapped in herbs & parma ham

WITH LEMON BUTTER & CAPER BERRY

Desserts

Sicilian cannoli with ricotta cheese

Warm chocolate & almond flan with mascarpone cream

Traditional Christmas pudding with brandy sauce

- VEGAN OPTION ARE AVAILABLE ON REQUEST -



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