

Christmas Menu

- THREE COURSE SET MENU @ £47 -

Starters

Creamy celeriac soup

WITH SPICY SQUID & FRESH TARRAGON LEAVES

Burrata

WITH MARINATED ARTICHOKE & RED PEPPERS CAPONATA

Cured bresaola platter

WITH ROCKET LEAVES, SHAVED PARMESAN, EXTRA VIRGIN OLIVE OIL & LEMON DRESSING

Tuna loin carpaccio seared

WITH SESAME SEED, SAMPHIRE, ROAST BEETROOT SALAD, ORANGE & HORSERADISH DRESSING

Mains

SERVED WITH POTATO & SEASONAL VEGETABLES

Spinach & ricotta tortelloni

WITH FRESH BASIL & CHERRY TOMATO SAUCE

Crusted halibut fillet

WITH PARSLEY, GRANA PADANO CHEESE, LEMON BUTTER & GRATED BOTTARGA

Crispy marinated duck

WITH HERBS, PANCETTA, TOASTED HAZELNUT & A RED WINE & FRANGELICO REDUCTION

Honey roasted venison 'tagliata'

WITH CARAMELIZED APPLE & CALVADOS

Pan fried seabream fillet

WITH TIGER PRAWNS & CREAMY PERNOD SAUCE

Desserts

Christmas pudding with brandy sauce

Home-made panettone tiramisu

Sicilian cannoli with chocolate & pistachio bits

- 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

WWW.LUCEELIMONI.COM