



Lucianos

AT THE MILLSTONE



Christmas Day



PRIMI

Vellutata di Carote

A warming velouté of roasted carrot, orange and ginger, crowned with a golden goat's cheese crostino and finished with honey drizzle

Capesante Royale

Pan-seared scallops served on a silky celeriac purée with samphire and crispy chorizo, finished with a luxurious Champagne and brown butter sauce.

Pancetta di Maialino

Slow-cooked crispy pork belly with spiced and charred pineapple, pickled shallots and a warming chilli glaze, finished with a silky cider cream sauce.

Burrata Pugliese

Creamy Apulian burrata served on golden pan-fried artisan bread infused with garlic, parsley and cracked black pepper, topped with sautéed white mushrooms, Parmesan shavings and finished with truffle honey.

SECONDI

Tacchino di Natale

Turkey wrapped in pancetta and filled with Cumberland sausage and cranberry stuffing, served with chestnut gravy, traditional Christmas trimmings and roast potatoes.

Bistecca

10oz grilled steak served with a Parmesan potato croquette, crispy guanciale and a creamy brandy and wholegrain mustard sauce topped with crispy kale.

Salmone Reale

Pan-seared salmon fillet served on a silky beetroot purée with a garlic butter king prawn, goat's cheese mousse and buttered baby potatoes, finished with a delicate dill cream.

DOLCI

Budino di Natale

A festive classic – rich Christmas pudding brimming with fruits and warming spices, served with homemade brandy sauce and jewel-like redcurrants.

Profiteroles al Cioccolato Bianco

Delicate choux pastry filled with light vanilla cream, glazed with white chocolate and finished with a festive dusting of cinnamon.

Cheesecake al Pan di Zenzero

A decadent cheesecake infused with warming gingerbread spices, topped with golden chocolate pieces and finished with a drizzle of caramel.

Gnocchi alla Barbabietola

Beetroot gnocchi with a creamy Dolcelatte sauce, caramelised pear, toasted hazelnuts and crispy sage.