



Lucianos

AT THE MILLSTONE



festive set menu

£30 for 2 courses
£36 for 3 courses

PRIMI

Vellutata d'Inverno

Velvety roasted butternut squash and sage soup, finished with mascarpone, crispy sage leaves and toasted pumpkin seeds.

Paté di Natale

Smooth chicken liver pâté accompanied by a festive plum, orange and port chutney, candied citrus and rustic seeded bread.

Tortino di Granchio

Homemade crab fishcake with lemongrass, ginger and lemon zest, served with garlic mustard and chive mayonnaise.

Arancini del Bosco

Crisp arancini filled with smoked mozzarella and wild mushrooms, served with a Parmesan and truffle dressing.

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.

Salmone Speziato

Grilled salmon fillet served on a smooth carrot and ginger purée with charred shallots, golden pan-fried crispy gnocchi and a horseradish and lemon cream.

Medaglioni al Marsala

Tender pan-fried porchetta medallions served with a rich porcini, chestnut and Marsala sauce, crispy pancetta and golden roasted potatoes.

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.

Pavlova Bianco Natale

Crisp meringue layered with vanilla Chantilly cream, cranberries, pomegranate and pistachios, finished with white chocolate.

Crumble Speziato

Warm apple and cranberry scented with cinnamon, topped with a golden buttery crumble and served with creamy vanilla ice cream.

Ravioli della Vigilia

Fresh pasta parcels filled with creamy burrata, served with a rich Gorgonzola sauce, caramelised pear and toasted walnuts.

Pizza Porchetta e Mela

Luciano's pizza with Fior di latte base, succulent porchetta, smoked scamorza and caramelised onions, finished with a festive apple mustard.