



Lucianos

AT THE MILLSTONE

New Years Eve

PRIMI

Cocktail di Gamberoni

Succulent king prawns with crisp baby gem lettuce, blood orange and pickled cucumber, dressed in a Cognac Marie Rose sauce and finished with jewel-like pomegranate seeds and a delicate squid-ink tuile.

Caprino al Forno

Warm oven-baked goat's cheese served with saffron-poached pear and silky beetroot purée, accompanied by handmade beetroot and pecan bread roll and finished with candied citrus, pecans and an orange vinaigrette.

Tartare di Manzo

Finely hand-cut raw beef fillet marinated with egg yolk, lemon, yellow mustard, shallots and peppers, finished with extra virgin olive oil and served with a crisp savoury bread waffle.

Cotechino di Capodanno

Slow-braised cotechino served with golden crispy polenta and Beluga lentils braised in red wine, finished with a vibrant mandarin sauce.

SECONDI

Filetto Primo

Beef Wellington encased in a duxelles of wild and porcini mushrooms, served with buttered spinach, glazed baby carrots and velvety pomme purée, finished with a rich red wine reduction.

Aragosta Thermidor

Gratinated half lobster served with spaghetti in a luxurious lobster cream with Cognac, Dijon mustard and tarragon, finished until golden.

Tofu alla Paprika

Paprika-glazed tofu served with pak choi, white mushrooms and spring onions in a coconut, soy and chilli sauce, accompanied by fragrant coconut rice and finished with sesame seeds and fresh lime.

Scrigni alla Carbonara

Fresh pasta parcels filled with a delicate carbonara cream, served with a silky Pecorino sauce and crispy guanciale, finished with marinated egg yolk.

DOLCI

Trio di Dolci Luciano's

A trio of Luciano's favourite desserts.

£99pp