

2
Courses
£25

De Luca
cucina & bar

3
Courses
£32

CHRISTMAS MENU 2020

PRIMI- STARTERS

Sharing Platters (you do not need to order these individually)

A sharing selection of **RUSTIC ITALIAN BREADS** (served with extra virgin olive oil & balsamic vinegar[v]), **CHORIZO ARANCINI** (stuffed with fontina cheese), **TOMATO & BASIL BRUSCHETTA** (with oregano), and **VEGATARIAN ANTIPASTO*** (roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses [v/gf]) will be provided.

** Vegan without cheese*

SECONDI - MAIN COURSE

Please choose one dish per person

BAKED TURKEY BREAST stuffed with sausage meat & dates served with rosemary new potatoes, mange tout & gravy (gf)

ROASTED SALMON WITH A HONEY & PISTACHIO CRUST served with roasted Mediterranean vegetables & dauphinoise potatoes

BEEF LASAGNA served with a rocket & parmesan salad

MELANZANE PARMIGIANA - homemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf)

MIXED WILD MUSHROOM RISOTTO with parmesan shavings (v/gf)

COURGETTE PASTA with carrots, cherry tomato, chilli & garlic in a white wine sauce (vegan)

RUMP OF LAMB served with roasted butternut squash puree, green beans wrapped in smoked pancetta with a blueberry & blackberry balsamic reduction (+£4.00 supplement)

DOLCI - DESSERTS

Please choose one dish per person

WHITE CHOCOLATE & LEMON CHEESECAKE served with fresh raspberries & a mixed berry coulis

TIRAMISU made with chocolate, illy coffee liqueur & fresh illy espresso

AFFOGATO AL CAFFE - hot espresso & amaretto poured over homemade vanilla ice cream (gf)

PANNETONE served with a pistachio and white chocolate crème

TRIO OF HOMEMADE SORBETS - a selection of flavours - please ask your waiter (gf/vegan)



Include a glass of Prosecco for an additional £4.00 per person



Include a cheese course for an additional £4.00



A service charge of 10% will be added to the final bill