

3  
Courses  
£30

De Luca  
cucina & bar

Private  
Piano Bar  
Available

# CHRISTMAS MENU 2021

## PRIMI - SHARING STARTERS

**SELECTION OF HOMEMADE BREADS** – made in house on the day

**VEGETARIAN ANTIPASTO** – roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)

**ANTIPASTO MISTO** with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)

*\* 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, green bean & gravy (gf)

**ROASTED SALMON WITH A HONEY & PISTACHIO CRUST**  
served on a bed of roasted Mediterranean vegetables & rosemary new potatoes (gf without the crust) (+£3.00 supplement)

**BEEF LASAGNA** garnished with rocket, parmesan & a balsamic reduction

**MELANZANE PARMIGIANA** – homemade aubergine, tomato & mozzarella bake, garnished with rocket, parmesan & a balsamic reduction (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 (+£5.00 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, coffee liqueur & fresh espresso

**AFFOGATO AL CAFFE** - hot espresso & amaretto poured over homemade vanilla ice cream. Served with cantuccini biscuit (contains nuts) (gf)

**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

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