



Lucianos

AT CHORLEY



# Christmas Day

## PRIMI

### Zuppa di Natale

A silky roasted celeriac velouté with gently spiced mulled pear, nutmeg and crème fraîche, finished with candied walnuts and fragrant thyme oil, served with warm artisan bread.

### Gamberoni alla Sambuca

King prawns flambéed with Sambuca, fennel and orange, finished with spring onion and served over golden toasted focaccia to soak up the fragrant citrus and Sambuca butter.

### Porchetta Sarda

Slow-cooked porchetta caramelised in a honey and beer glaze, served with smooth apple gel and charred chicory, finished with crispy sage and a rich red wine jus.

### Brie al Forno

Golden deep fried Brie with honey and ginger-roasted figs, toasted walnuts and rosemary, served with artisan crostini.

## 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.

### Merluzzo Affumicato

Delicate confit cod loin served over silky smoked aubergine purée with charred pak choi and crispy roasted potatoes, finished with pink grapefruit and a warm spiced teriyaki dressing.

### Costine di Manzo

Slow-cooked beef short rib, glazed until rich and sticky, served with wholegrain mustard mashed potato, roasted shallots and crispy pancetta, finished with a silky Gorgonzola fondue.

## 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.

### Crostatina al Cioccolato e Lamponi

A rich dark chocolate ganache and raspberry tart, topped with chocolate mousse and fresh raspberries, finished with seasonal berries.

### Babà al Caffè

Traditional Neapolitan rum babà served with silky coffee custard and a rich chocolate crumble.

### Sedano Rapa Brasato

Slow-braised celeriac medallions, caramelised until golden and served with silky sweet potato purée, sautéed wild mushrooms and a rich mushroom jus, finished with crispy leeks and blood orange