



Lucianos

AT CHORLEY



festive set menu

£30 for 2 courses
£36 for 3 courses

PRIMI

Vellutata d'Inverno

A warming velouté of roasted parsnips, Bramley apple and chestnuts, finished with a fragrant rosemary oil and served with warm crusty bread

Paté di Natale

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

Crocchetta Affumicata

Deep fried Smoked Haddock, leek and black pepper croquettes, served with sharp pickled shallots and a dill mayonnaise

Portobello al Forno

Oven baked portobello mushroom filled with smoked mozzarella, spinach and parmesan, topped with crispy breadcrumbs and finished with a touch of truffle oil

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.

Ravioli Pugliese

Delicate ravioli filled with creamy burrata, served with chilli-tossed tenderstem broccoli in a silky cream sauce, finished with seasoned breadcrumbs and fresh lemon zest

Manzo Brasato

Slow braised beef cooked in a rich red wine and winter herb jus, topped with crispy pancetta, and served with creamy honey mustard mash

Branzino al Risotto

Pan fried fillet of sea bass served over a creamy roasted garlic, spinach and parmesan risotto, finished with a drizzle of herb oil

Pizza Stella Cometa

Luciano's Festive pizza with fior di latte base, pigs in blankets caramelised onions and fresh chilli, finished with a warming spiced honey drizzle

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.

Coppa pan di zenzero

Vanilla ice Cream, crushed meringue, and gingerbread crumble, layered with salted caramel sauce and a dusting of cinnamon sugar

Fudge ai Frutti Rossi

Homemade Lucianos dark chocolate and raspberry fudge finished with dried cranberries