



Luis

Christmas Menu

2 Courses £29.50 | 3 Courses £34.50

Merry Christmas

STARTERS

Salmon Gravlax*

With a lemon ricotta, topped with watercress. Finished with dill and extra virgin olive oil dressing.

Duck Breast*

Sliced duck breast in a cherry and red wine jus with sautéed cabbage and pancetta

Burrata (GF)

Creamy burrata served on a roasted red pepper and tomato purée, topped with fresh rocket and basil oil

Beetroot Carpaccio (V/VG/GF)

Thinly sliced rainbow beetroot with a pickled carrot, finished with balsamic glaze

Chicken Milanese

Breaded chicken served with napoli sauce, mozzarella and crispy parma ham

Calamari*

Crispy fried squid seasoned with lemon and black pepper served alongside garlic mayo

Gamberetti*

Tiger prawns in a white wine and garlic sauce served with a crostini.

Arancini Verde (V)

Crispy pea and leek risotto balls, served on fresh pesto

MAINS

Traditional Roast Turkey*

Sage butter roasted turkey served with seasonal vegetables, roast potatoes, mashed potato, pigs in blankets and sage stuffing.

Roast Beef*

Sirloin of beef cooked to your liking served with seasonal vegetables, roast and mash potatoes, pigs in blankets and sage stuffing.

Honey Glazed Salmon

Salmon in a green herb crumb served with baby new potatoes, asparagus and cherry tomatoes.

Tagliatelle Al Ragu*

Fresh tagliatelle in a beef ragù enriched with chianti red wine.

Calzone Classico

Folded pizza with ham, mushroom, red onion and mozzarella. Served with bolognese sauce.

Spaghetti Scoglio*

Mussels, king prawn, tiger prawns, squid, chilli and fresh tomato.

Roast Butternut Squash (V/VG/GF)

Served over a hearty butter bean and roasted pepper stew, finished with fresh herbs.

Stuffed Chicken Breast*

Chicken breast stuffed with mozzarella, k pepperoni and sun-dried tomatoes, served with roasted Mediterranean vegetables, sautéed potatoes and arrabbiata sauce.

Nut Roast (V/VG)

Vegan nut roast with seasonal vegetables, roast potatoes and vegetable gravy.

DESSERTS

Bread & Butter Panettone

With vanilla custard

Tiramisu

Coffee soaked lady fingers with mascarpone, cream, kahlua and Amaretto.

Sticky Toffee Pudding

Served with a scoop of vanilla ice cream

Christmas Pudding (GF)

Served with Brandy sauce

Meringue & Strawberries (GF)

Served with Chantilly cream and raspberry coulis.

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation.

*Can be made Gluten Free