

LU(i

EVENT SET MENU £47 per person

OPTIONAL ARRIVAL CHAMPAGNE & CANAPÉS PACKAGES:

A glass of Pommery Brut Royal, Reims & four canapés **£40 pp** A glass of Veuve Clicquot 'Yellow Label' Brut, Reims & four canapés **£65 pp** A glass of Dom Pérignon, Épernay, 2012 & four canapés **£100 pp**

FOR THE TABLE

Luci Focaccia & Cerignola Olives

SHARING STARTERS

Burrata Pugliese, Delica pumpkin, seeds pesto Polpette al sugo, pork and beef meatballs, tomato sauce, datterini Sea Bass Carpaccio, pomegranate, bergamotl Polenta fritta, Gorgonzola sauce, black truffle

MAIN COURSE

- CHOOSE ONE -

Ravioli Tartufo e funghi, three-milk ricotta ravioli, wild mushroom, black truffle

> Sea bass Cartoccio, Sea bass fillet, braised leek, potato

Luci Porchetta, rolled pork belly green beans, Italian bitter leaves

Mezzo Pollo organic half-roasted chicken, marinated with lemon and smoked chilli

DESSERT

— CHOOSE ONE —

Imbriago Cheese with Mostarda candied fruit Tortino al Cioccolato and raspberries sorbet Fig cake with thyme infused milk gelato

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. | V - vegetarian VG - vegan