

BAR & BISTRO ADDITIONAL INFORMATION

* LUNCH BOOKINGS *

(12noon - 5pm) 2 COURSE £19.95 3 COURSE £24.95

* EVENING BOOKINGS *

(5pm - Late) 2 COURSE £22.95 3 COURSE £27.95

* CHILDREN PRICES *

(Child meals for age 0-12 years)

2 COURSE £13.95 3 COURSE £16.95

* VERY IMPORTANT *

We recommend booking early to avoid disappointment. Please check availability before completing your booking form to ensure we can accommodate your table.

* ALLERGIES *

Please call and inform us of any allergies or dietary requirements we need to be aware of when preparing your food when booking.

\star DEPOSIT INFORMATION \star

Number of Party x £5 = £5 deposit per person

LUCIANO

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faure

18th November - 20th December (Excluding Sundays)

BOOK NOW Call 0191 375 8900

e: info@lucianobarandbistro.co.uk Durham Way, Peterlee, SR8 1QB

CHRISTMAS FAYRE MENU

STARTERS

Leek and Celeriac Soup (v)

Topped with homemade celeriac crisps and sour dough

Prawn Cocktail

Prawns on crisp lettuce, topped with tangy Marie Rose sauce

Cauliflower Fritters (v)

Cauliflower lightly battered and served with a curry mayo

Chicken Liver Pate

Homemade pate served with fresh bread and a red onion chutney

Deep Fried Brie

Served with pigs in blankets and a cranberry sauce

MAIN COURSES

Roast Beef*

Traditional Turkey*

Both served with pigs in blankets and stuffing Belly Pork*

Served with roasted apple ring, crispy crackling and black pudding

*All served with seasonal vegetables and Yorkshire pudding

Pollo Pancetta*

Chicken Breast, pancetta and leeks cooked in a creamy prosecco sauce

Teriyaki Salmon*

Grilled salmon, spring mashed potato and teriyaki sauce

Cumin Butternut Squash and Lentil Wellington (v)

Filo pastry filled with butternut squash and lentils flavoured with onion seed and parsley

*Served with seasonal vegetables

DESSERTS

Butterscotch Whisky Bombe Hot pudding filled with a butterscotch and whisky center served with ice cream Christmas Pudding Loaf (v) Boozy Christmas cake served with brandy sauce

Honeycomb Cheesecake

Chantilly Patisserie Chocolate truffle with raspberry studs and pouring cream

Trio of Sorbet (v) Raspberry, mango and lemon

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF OUR TEAM

Contact Name & Telephone Number:							Date of Booking:						Time of Booking:				
Number of Adults: Number of Children:					Number of High Chairs:						Total in Party:						
PLEASE INDICATE YOUR CHOICE OF MEAL BELOW NAMES		STARTER					MAIN COURSE						DESSERT				
		Soup	Cocktail	Fritters	Pate	Brie	Beef	Turkey	Pork	Pancetta	Salmon	Wellington	Butterscotch	Pudding Loaf	Cheesecake	Chantilly	Sorbet
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