

Lulu's

DECEMBER PARTY MENU

For tables of 8+ £35 per person

TO START

CHARCUTERIE BOARD WITH BREAD, OLIVES, SELECTION OF CURED MEATS & CHEESE

THE MAIN EVENT

CHOOSE 3 TAPAS PER PERSON FROM THE BELOW:

MEAT

TURKEY & STUFFING CROQUETTES
with Turkey gravy

CHIPOLATAS WRAPPED IN MAPLE BACON
with whole grain mustard aioli

CHORIZO
in red wine red wine & honey (gf)

SWEET & STICKY CHICKEN WINGS
with chilli, soy & garlic (gf)

CHICKEN MILANESE
with parmesan dressing & rocket

FLAT IRON STEAK
cooked in Lulus butter, served with peppercorn
sauce (+£4 supplement)

FISH

SMOKED SALMON & RICOTTA BRUSCETTA
with lemon & garlic aioli

CALAMARES
with lemon & garlic aioli

LOBSTER RAVIOLI
with baby prawns in Thermidor sauce

CHILLI GARLIC PRAWNS
with cherry tomatoes, white wine, butter (gfa)

VEGETABLES

ARANCINI
with truffle mayo (v)

BRIE BITES
with cranberry & honey (v)

LOADED SWEET POTATO
with butterbean hummus, roasted chickpeas and
cherry tomatoes (ve) (gf)

STUFFED PORTOBELLO MUSHROOM
with tomato salsa, spinach & panko goats cheese (v)

PATATAS BRAVAS

SEASONED FRIES (ve) (gf)

PIZZETTES

PEPPERONI
'nduja, mozzarella, hot honey

HARISSA CHICKEN
roquitto peppers, jalapeños, mozzarella

MARGHERITA
tomato, basil & mozzarella (v)

GARLIC PIZZETTA
with sea salt (ve)

TO FINISH

BOTTOMLESS TIRAMISU

PLEASE MAKE US AWARE OF ANY ALLERGIES. ALLERGIES & INTOLERANCES WILL BE INDIVIDUALLY CATERED FOR

(ve) - vegan (v) - vegetarian (gfa) - gluten free available (gf) - gluten free