

RUGBY LUNCH MENU 8th FEBRUARY 2025

ENGLAND –

info@locandaluna.co.uk

On International or large match days, we offer a set menu for lunch and a reduced version of the à la carte menu for post-match bookings.

It is advisable to make your reservation well in advance and we will require a deposit of £20 per guest. You can change or cancel your reservation up to 14 days prior to the date of booking after which the deposit is retained and non-refundable.

This also applies to non-attendees, if it is a partial cancellation or partial no-show.

Preorder required for parties of 7 or more.

3 courses set menu £ 70 per person

Bread and olives (included)

Please inform your server of any allergies/intolerances.
Price include VAT, optional 12.5% service charge will be added to your bill.

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STARTERS

- **Cabbage and Potatoes Soup**, velvety blend of cabbage and potatoes, simmered to perfection, and topped with crispy chorizo for a burst of flavour. Finished with crunchy croutons for added texture
- Tender and flavourful **Lamb meatballs**, perfectly spiced and served on a bed of crostini bread. Each bite is complemented by a creamy goat cheese
- **Bruschetta**, with marinated sun-dried tomatoes, olives, and capers, all generously topped with creamy scamorza cheese
- **Citrus-Cured Salmon Gravadlax**, delicately cured salmon, infused with citrus flavours, served with thinly sliced beetroot. Accompanied by a tangy mayo-mustard dressing that enhances the dish beautifully.
- **Buffalo mozzarella** alongside with grilled aubergine and courgette, juicy roasted tomato, accompanied by fresh rocket and drizzled with blueberry dressing

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MAIN COURSE

- **Pollo Parmigana**, roasted chicken breast generously topped with pepperoni and melted mozzarella. Served alongside a medley of mixed vegetables and roasted potatoes, all topped with a rich creamy sun-dried tomato sauce
- Grilled **Sirloin steak**, elevated with a decadent peppercorn sauce. Accompanied by a refreshing mixed salad and crispy chips
- Rosted **Pork belly**, served alongside roasted potatoes, mixed vegetable and tangy apple sauce. Complimented by beer-mustard sauce
- **Rigatoni pasta**, tossed with roasted peppers, creamy butternut squash, and fragrant basil pesto. Finished with a generous topping of D.O.P. burrata cheese, adding a creamy richness to this delightful dish
- **Linguine Mare**, cooked with a medley of prawns, squid, mussels, clams, and baby octopus. Infused with garlic, a touch of chili, fresh tomatoes, and white wine

DESSERTS

- Tiramisu
- Cheese and biscuits (*Red Leicester, Cheddar with Truffles, Wensleydale with Apricots, Rodorange Leicester, Cheddarost Med Tryffel, Wensledaleost Med Apricots*)
- Banoffee

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