Lumi

VEGGIE CHRISTMAS MENU

Christmas Eve Dinner

AMUSE-BOUCHE
Sheep's cheese tartlet with pumpkin chutney and pecan

STARTER
Sweet potato and turnip cannelloni with parsnip, orange and toasted hazelnut

MAIN COURSES
Roasted Hokkaido pumpkin with chickpea purée, turnip greens and roasted garlic oil

Roasted celeriac with a smoked purée, chard and rosemary vegetable jus

DESSERT
Christmas dessert table

BEVERAGES
Mineral water, juices, soft drinks, sparkling wine, white and red wine selected by our sommelier, Port Wine, coffee and tea

€105

Price per person. Children up to the age of 11 get 50% off. VAT included. Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.