

WELCOME TO LULA

All of our menu is subject to availability as we try to source fresh and sustainable produce.

CHRISTMAS FOOD SERVING TIMES

Christmas Eve

9.30am – 11.15am (breakfast)

12pm – 4pm (lunch)

5pm – 8.30pm (dinner)

Christmas Day

Closed

Boxing Day

9.30am – 6pm (brunch/lunch menu)

Friday 27th December – Monday 20th December

9.30am – 11.15am (breakfast)

12pm – 4pm (lunch)

5pm – 8.30pm (dinner)

New Year's Eve

9.30am – 11.15am (breakfast)

12pm – 4pm (lunch)

5pm – 9pm (dinner)

New Year's Day

9.30am – 6pm (brunch/lunch menu)

Thursday 2nd January – Sunday 5th January

9.30am – 11.15am (breakfast)

12pm – 4pm (lunch)

5pm – 8.30pm (dinner)



LULA



CHRISTMAS & NEW YEAR'S

CHRISTMAS MENU

— 2 courses £28

— 3 courses £30

Add a welcome mulled wine or cider for £4pp

STARTERS

Halloumi and med veg skewers, rocket, lemon and garlic dressing (v, vea, gfa)

Bayou prawn cocktail, gem cup, cucumber, toasted sourdough (gfa)

Sticky crispy pork belly bites, cauliflower kimchi, sesame seeds

Cornish Yarg and carrot fritters, coriander aioli (v, gfa)

MAINS

Stuffed Creole turkey, spiced roasties, maple salted roots, charred hispi, pigs in blankets, Yorkshire pudding, rich gravy

Beer braised brisket, Hasselback potatoes, chimichurri, seasonal greens, Yorkshire pudding (gfa)

Pan fried hake, red pepper and mango salsa, coriander cous cous

Grilled aubergine, olive oil mash, red wine molasses, seasonal greens (ve, gfa)

Cauliflower, leek and broccoli gratin, smoked cheddar crust, Cajun sweet potato wedges (v)

DESSERTS

Christmas pudding, brandy Chantilly (v, gfa)

Winter berry cheesecake, coulis (v, vea)

Steamed ginger cake, vanilla custard (v, vea)

Dark chocolate brownie, vanilla ice cream (v, gfa)

NEW YEAR'S EVE MENU

£42 per person

STARTERS

Pan fried scallops, chorizo picante, samphire (gfa)

King prawn hush puppy, mojo sauce

Roasted red pepper and feta tart, Creole dressing (v, vea, gfa)

Ham hock terrine, mango piccalilli, toasted sourdough (gfa)

MAINS

Seared duck breast, champ mash, chantenay carrots, red wine jus (gfa)

Whole baked Newlyn sole, Old Bay and lemon butter, poached red potatoes, spinach (gfa)

Sweet potato, leek and kale wellington, seasonal greens, roasted potatoes, spiced gravy, cranberry sauce (v, vea, gfa)

Blackened Cajun salmon, dirty rice, charred spring onion, tenderstem broccoli (gfa)

Harissa lamb ballotine, sweet potato and goats cheese gratin, green beans (gfa)

DESSERTS

Stout sticky toffee pudding, salted caramel, clotted cream ice cream (v, vea, gfa)

Keylime meringue pie, brandy snap (v)

Florida orange bread and butter pudding, custard (v)

Pink champagne cheesecake, winter berry coulis (v, vea, gfa)

BOOKING FORM

We are taking Christmas bookings for any day from 30th November to 24th December (excluding Sunday lunch). Minimum 2 people. Book our back room exclusively for a Christmas party of up to 60.

Add a welcome mulled wine or cider £4 to your Christmas booking. Enjoy a free glass of bubbly for groups of 6 or more for NYE!

Please enquire about Christmas or New Year in person at the restaurant, by emailing info@lulashack.co.uk, calling 01326 653653 option 1, or visit lulashack.co.uk/christmas.

Please book early to avoid disappointment. Please inform us of any dietary requirements upon booking.

Christmas New Years

Name of Party _____

Address _____

Postcode _____

Telephone _____

Email _____

Date of party ___/___/___ Time _____

No in party _____

Deposit £ _____

Non-refundable deposit of £15 per person

