



# WINTER PARTY MENU

3 COURSES £31 *per person*

## STARTERS

**Red lentil, chickpea & chilli soup** *vegan*

**Chicory salad** Somerset ewe's curd • walnuts • Dijon dressing *v/nuts*

**Rhug organic bombas** (Rhug Farm, Corwen, Wales)

Croquette of organic mutton • mashed potato • salsa brava

**Black treacle & fennel cured organic salmon**

Free-range chicken terrine plum chutney • sourdough

## MAINS

**MSC cod loin & parmentier potatoes** rosemary • anchovy • chilli

**Ful medames & flat bread** *vegan*

Fava bean stew • spices • lemon • seasonal market vegetables

**Whole Cornish sole** Café de Paris butter • seasonal vegetables

**Courgette & basil arancini** Mediterranean charred vegetables • salsa brava *v*

**Maple-cured ribeye of bacon** *Sussex outdoor reared*

Bubble & squeak • free-range poached egg

**Organic sirloin steak & chips** (£9 supplement)

(255g, Rhug Farm, Corwen, Wales) Outdoor reared • native breed • grass fed

(add Café de Paris butter, peppercorn sauce or red wine jus £1.95)

## PUDDINGS

**Bramley apple crumble** hazelnuts • rosemary • local ice cream *v/nuts*

**Single origin dark chocolate mousse** 70% dark chocolate • nut brittle *v/nuts*

**Pineapple carpaccio** toasted coconut • lemongrass • ginger *vegan*

**Sticky date & ginger pudding** toffee sauce • local ice cream *v*

**Poached pear with viola flowers** vegan chocolate ice cream • tart berries *vegan*

**House cheese plate** (£5 supplement)

Selection of British & Irish farmhouse cheese • Nordic crispbread

(v) vegetarian (*vegan*) *vegan*

A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff.

# LUSSMANN'S

SUSTAINABLE KITCHEN

## APÉRITIFS

<b>Old Fashioned</b> Bourbon • Aged bitters	9.50
<b>Apple Martini</b>	9.50
Chapel Down vodka • Apple • Vanilla • Caramel	
<b>Campari spritz</b> Prosecco • Campari • Soda	8.95
<b>Chambord Royale</b> Prosecco • Chambord (125ml)	8.50
<b>G&amp;T Chapel Down</b> Gin • Grapefruit tonic • Fruit garnish	9.50
<b>Negroni</b> Chapel Down Gin • Campari • Vermouth	8.50
<b>Passionfruit Martini</b> Vodka • Passionfruit • Orange • Lime	9.50

## BEER & CIDER

<b>Zealous Pilsner</b> Potten End, Hertfordshire (can) 440ml, 4.4% abv	5.05
<b>Native Helles Lager</b> Potten End, Hertfordshire (can) 440ml, 4.8% abv	5.15
<b>Three Brewers Classic Ale</b> St Albans, Hertfordshire 500ml, 4% abv	5.70
<b>Drop Bar Pale Ale</b> Tring, Hertfordshire 500ml, 4% abv	6.25
<b>Sumo American Pale Ale</b> Hertfordshire 440ml, 4.7% abv	5.25
<b>Curious Cider</b> Kent 330ml, 5.2% abv	5.10
<b>Peroni Gluten-Free Premium Pils</b> 330ml, 5.1% abv	4.95

## WINE LIST

*Please see our main menu for the full list of wines and non-alcoholic drinks available, or ask a member of our team.*

## LUSSMANN'S GIFT VOUCHERS

Please visit us online to purchase - [lussmanns.giftpro.co.uk](https://lussmanns.giftpro.co.uk)



### Food Allergies and Intolerances

We take allergies very seriously so please let us know if you have any. For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit [mnu.mx/Lussmanns](https://mnu.mx/Lussmanns).

We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Dec 2022)

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