



CHRISTMAS PARTY MENU 2024

3 COURSES £36 *Available all day*

STARTERS

Parsnip soup coriander & chilli oil *vegan*

MSC prawn cocktail

Dorset bombas croquette of organic mutton • aioli • bravas sauce

Organic Oxford & Sandy Black ham hock terrine

Plum chutney • toasted sourdough

Thyme-roasted beetroot

Somerset White Lake goat's cheese • lovage pesto • pumpkin seeds *v*

MAINS

MSC smoked haddock & free-range poached egg

Cavolo nero potato cake • wholegrain mustard sauce

Slow-roasted West Country shoulder of lamb *on the bone*

Creamed mash • red wine jus

Jerusalem artichoke, mushroom & pilsner fricassée

Seasonal market vegetables *v*

MSC cod & lobster bisque

Free-range duck leg confit sticky red cabbage • Dorset bombas

Organic sirloin & chips *10oz (£8 supplement)*

Cognac & peppercorn butter

Soil Association Approved • native breed • pasture fed

Celeriac steak Café De Paris butter & mash *v*

Side orders available to order separately

PUDDINGS

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

Winter berry cheesecake *v*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Christmas pudding brandy butter

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

House cheese plate Selection of British & Irish farmhouse cheese (*£5 supplement*)

Nordic crispbread • plum chutney



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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2024)

GIFT VOUCHERS AVAILABLE
[VISIT LUSSMANNS.COM](http://VISITLUSSMANN.COM)

(v) vegetarian (*vegan*) vegan. A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff.