



LUSSMANNS

EARLY SPRING PARTY MENU

3 COURSES £34 *per person*

STARTERS

Broad bean & marjoram soup *ve*

Woodland-reared Blythburgh ham hock terrine

Plum chutney • toasted sourdough

Chicory & poached pear salad Devon blue • Dijon dressing • walnuts *v/nuts*

South coast mackerel Asian slaw

MAINS *Side orders are available to order separately*

North African spiced *lamb-style* mince flatbread *ve*

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Whole Cornish sole sauce vierge • capers • herbs

Shepherd's pie Hays Farm organic mutton • vintage farmhouse Cheddar

Jerusalem artichoke & chestnut mushroom fricassée *v*

Lusmanns pilsner • cream • purple potatoes

Chalk Stream trout basil & olive ratatouille

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

(Café de Paris butter £1.50)

Soil Association Approved • native breed • pasture fed

PUDDINGS

Stewed Yorkshire rhubarb cheesecake *v*

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

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

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

Devon Blue cheese house-made Eccles cake *v (£5 supplement)*

RESTAURANTS

Cathedral Walk

Off Market Place

On The Green

ST. ALBANS

HITCHIN

HARPENDEN

RESTAURANTS WITH BARS

Merchant's House

The Five Bells

On The Hill

Market Place

HERTFORD

BERKHAMSTED

HIGHGATE

WOBURN