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
Woodland-reared Blythburgh 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 & langoustine 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



Ve take allergies very seriously so please let us know if you have any. For an up-to-date, interactive llergens menu scan the QR code with your smartphone camera or visit mnu.mx/Lussmanns. We cannot uarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2024)