

A GIFT FOR PARTY ORGANISERS

We know that arranging the Christmas party can be a thankless task so we'll treat you to £50 in gift vouchers if you make a group booking for 10 or more guests. We cater for special dietary requirements and all diners will receive a festive Christmas cracker. Just email, phone or pop in to see us and we'll do the rest.

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We're proud to be recommended by The Good Food Guide since 2010 as a 'brilliant local asset' and 'bastion of good food' with service that is 'second to none'

SEASONAL OPENING HOURS

We are open during Christmas and New Year, apart from 25 and 26 December. Please see our website for our seasonal opening hours.

LUSSMANN'S

FISH & GRILL



Christmas 2017

LUSSMANN'S.COM

Celebrate Christmas at Lussmanns

Choose three courses for £29.95

STARTERS

Chalk Stream smoked trout lemon and capers *gf*

Roasted butternut squash and endive salad pomegranate and tahini dressing *v/gf*

Sussex woodland-reared pork and duck rilette cornichon and toast

Highland venison croquettes sweet pickled carrot

Celeriac, Wensleydale Blue and spiced apple soup *v/gf**

MAINS

Free-range duck leg confit tartiflette *gf*

Loch Duart salmon root vegetable and potato cake *gf*

Chickpea and spiced tomato hotpot pain à l'ancienne *v/gf**

MSC cod sautéed winter vegetables, baby spinach and beurre blanc *gf*

Imam bayildi aubergine, tomatoes and garlic *v/gf**

Organic Aberdeen Angus sirloin steak (8oz) house chips

Dry-aged for 35 days to ensure tenderness and full flavour (*£6 supplement*) *gf**

Add Peppercorn sauce *v/gf* or Mushroom and rosemary sauce *v/gf* £1.95

“...everything a modern local restaurant should be”

GILES COREN, THE TIMES

PUDDINGS

Single origin chocolate cheesecake honeycomb crumb and clotted cream ice cream *v*

Grand Marnier crème brûlée *v/gf*

Baked fruit, hazelnut and rosemary crumble clotted cream ice cream *v/nuts*

Spiced treacle and citrus pudding clotted cream ice cream *v*

British and Irish farmhouse cheeses Nordic crispbread, tomato and chilli jam *v/gf**

A selection of seasonal side orders to share will also be available (£3 – £3.50 per person)

Complimentary gift vouchers for Christmas party organisers

Please turn over for more details

v vegetarian *nuts* contains nuts *gf* gluten-free *gf** may be prepared without flour, bread, chips or biscuit – please ask for our allergen menu. We list only the main ingredients in our dishes so please tell us if you have any dietary restrictions. We cannot guarantee that any menu item is completely allergen-free.

