



CHRISTMAS SET MENU 2022

3 COURSES £32 / AVAILABLE ALL DAY

STARTERS

MSC prawn cocktail

Harpenden bombas

Croquette of organic mutton • mash potato • ailoli • brava sauce

Thyme-roasted beetroot (*lovely as main course*)

Cotswold Windrush goat's cheese • lovage pesto • pumpkin seeds v

Parsnip soup coriander & chilli oil *vegan*

Free-range chicken terrine plum chutney • sourdough

MAINS

Slow roast West Country shoulder of lamb *on the bone*

Creamed mash • red wine jus

MSC cod loin Norfolk brown shrimps • creamed spinach

Jerusalem artichoke, mushroom & pilsner fricassée

Seasonal market vegetables v

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

MSC smoked haddock & free-range poached egg

Cavolo Nero potato cake • wholegrain mustard sauce

Baked spiced aubergine chimichurri • pomegranate *vegan*

Steak frites (150g onglet) best cooked medium-rare

Outdoor reared • native breed • grass fed (*add Café de Paris butter or red wine jus £1.95*)

PUDDINGS

Old English trifle Sherry sponge • fruit jelly • custard

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

Black Forest tiramisu black cherries • Kirsch 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 • plum chutney



LUSSMANN'S GIFT VOUCHERS

Please visit us online to purchase - 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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2022)

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