



LUSSMANNS

LATE SUMMER PARTY MENU

3 COURSES £34 *per person*

STARTERS

MSC South Coast sardines on toast

Grilled nectarine & broad bean salad

Somerset goat's cheese • Haye Farm coppa ham

Woodland-reared Blythburgh ham hock terrine

Celeriac remoulade • toasted sourdough

Andalusian gazpacho *ve*

MAINS *Side orders are available to order separately*

Whole Cornish sole lemon, caper & shallot butter • herbs

North African spiced organic lamb with Greek salad

Harissa spiced cauliflower florets & oyster mushrooms *ve*

Wild rocket pesto • hummus • extra virgin olive oil

Chalk Stream trout with romesco *nuts*

Suffolk new potatoes • peperonata • spinach

Linguine alla norma aubergine • ricotta (*vegan*) • pomodoro *ve*

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

Served with a Café de paris butter

Soil Association Approved • native breed • pasture fed

PUDDINGS

Eton mess English strawberries • meringue • basil *v*

Seville orange and almond pudding crème fraîche *v/nuts*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

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

British Isles cheese plate (*£6 supplement*) Nordic crispbread • chutney

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

RESTAURANTS

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

Opening 2024
HIGHGATE

Opening 2024
WOBBURN