

CHRISTMAS MENU

Three courses for £30.95

STARTERS

Butternut squash velouté spiced apple and crispy sage *vegan*

MSC Prawn cocktail wild caught Atlantic prawns and marie rose sauce

Highland venison croquettes creamed parsnips

Spiced aubergine chimichurri dressing and oat fraîche tzatziki *vegan*

Chalk Stream smoked trout pickled radish and shallots

Wild rabbit and apricot terrine sourdough and piccalilli dressing

MAINS

MSC cod sautéed winter vegetables, baby spinach and beurre blanc

Sussex woodland reared pork loin mash, mushrooms and pancetta

Chestnut mushroom fricassée Jerusalem artichoke, truffle potato crisps *vegan*

Free-range duck leg sticky red cabbage

Loch Duart salmon root vegetable and potato cake

Oven baked paella Barnet halloumi and chargrilled vegetables served with a side of your choice *v*

Highlands ribeye 10oz (£6 supplement)

House chips, grass fed, outdoor reared and dry aged for 35 days

PUDDINGS

Honey and thyme pudding crème fraîche *v*

Black cherry and kirsch tiramisu *v*

Poached pear pear purée and creamy oat fraîche *vegan*

Spiced citrus bread and butter pudding ice cream *v*

Single origin dark chocolate mousse honeycomb shards *v*

British & Irish farmhouse cheese Nordic crisp bread, tomato & chilli jam *v*



What we do

REWARDING SERVICE

A discretionary 12.5% service charge will be added to your bill. 60% of your tip goes to waiting staff, with the remaining 40% shared among team members who contribute to your dining experience.

100% RECYCLING

Since 2012 we have recycled all our waste so that nothing goes to landfill. Your leftovers are anaerobically composted to produce renewable energy.

COMMUNITY SUPPORT

Every year, we assist a wide range of charities and local community events. Since 2017 we have donated over £21,500 to local charities and our current partner is The Muscle Help Foundation.

SUSTAINABLE SOURCING

More than 95% of the food you eat here is grown or produced in the UK. We further minimise our impact on the environment by supporting ethical, welfare driven and British farmers.

To find out more, visit lussmanns.com

A selection of festive apéritifs and seasonal side orders are available

LUSSMANN'S
SUSTAINABLE FISH & GRILL

We take allergens very seriously at Lussmanns. For an up to date allergens menu scan the QR code or visit mnu.mx/Lussmanns

(September 2019)

MenuGuide

