



LUSSMANN'S

## LATE SPRING PARTY MENU

3 COURSES £34 *per person*

### STARTERS

**Watercress soup** pine nut pesto *ve/nuts*

**Woodland-reared Blythburgh ham hock terrine**

Plum chutney • toasted sourdough

**Chicory & poached pear salad** Devon blue • Dijon dressing • walnuts *v/nuts*

**MSC Cornish Sardines & caponata** aubergine • courgettes • golden raisins

### MAINS *Side orders are available to order separately*

**North African spiced *lamb-style* mince flatbread** *ve*

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

**MSC cod** Norfolk brown shrimps • creamed spinach

**Haye Farm organic rump of pork**

Grilled hispi cabbage • apple & sage

**Classic Greek salad** marinated feta • fresh herbs *v*

— *Add Haye Farm North African spiced mutton £7*

**Chalk Stream trout** basil & olive ratatouille

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

*(Café de Paris butter £1.50)*

*Soil Association Approved • native breed • pasture fed*

### PUDDINGS

**Thyme-poached blueberries & apple** blood orange sorbet *ve*

**Single origin dark chocolate mousse** 70% dark chocolate • chocolate crumble *v*

**Pineapple carpaccio** toasted coconut • lemongrass • ginger *ve*

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

**Devon Blue cheese** house-made Eccles cake *v (£5 supplement)*

#### RESTAURANTS

Cathedral Walk

ST. ALBANS

Merchant's House

HERTFORD

Off Market Place

HITCHIN

#### RESTAURANTS WITH GARDENS

On The Green

HARPENDEN

The Five Bells

BERKHAMSTED

On The Hill

HIGHGATE

Market Place

WOBURN