

LUSSMANN'S

E A T E R Y

PARTY MENU 2009

STARTERS

- w v **soup of the day** WITH BREAD
- w **Moray Firth smoked mackerel & cornichon pate** GRANARY TOAST OR HIGHLAND OATCAKES
- v **chestnut mushroom & goats cheese bruschetta**
Cornish sardines on toast
- Brixworth chicken liver & pork pate** COARSE, GRANARY TOAST OR HIGHLAND OATCAKES

MAIN COURSES

- v **linguine con ricotta** FRESH LEMON THYME, TOMATO, BASIL & PARMESAN
- w **organic Shetland Isles salmon** SEASONAL ROASTED VEGETABLES
- w **steak frites** 8OZ HOME COUNTIES RUMP, MATURED FOR 21 DAYS (£1 SUPPLEMENT)
Lussmanns *traditional* fishcake BABY SPINACH & BEURRE BLANC
free range chicken schnitzel TOMATO LINGUINE
- w v **aubergine, tomato & parmesan bake**
classic organic beef burger & frites WOBURN STREAKY BACON, BRIE

DESSERTS

- v **vanilla bean & seasonal fruit pannacotta**
 - v **West country organic chocolate cheesecake** WITH RUM & RAISIN ICE CREAM
 - v **sticky toffee pudding** TOFFEE SAUCE & CHOICE OF VANILLA BEAN ICE CREAM OR DOUBLE CREAM
regional British cheese TRADITIONALLY MADE, SEASONAL BRITISH CHEESE
SPECIALLY SELECTED BY ERIC CHARRIAUX, "PREMIER CHEESE COMPANY" (£1 SUPPLEMENT)
 - w v **Minghella luxury ice creams & fruit sorbets** THESE CHANGE SEASONALLY
MADE FROM JERSEY COWS WITH NO ARTIFICIAL COLOURS OR ARTIFICIAL ADDITIVES
- coffee & fairtrade tea**

£16.00 pp FOR TWO COURSES • £20.00 pp FOR THREE COURSES

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR PARTY

WE SERVE AN ADDITIONAL LUNCH AND EARLY EVENING MENU, AVAILABLE ALL WEEK NOON TILL 7pm
two course £10.95 • three course £13.95

v denotes vegetarian • v* can be prepared without meat or fish • w wheat free • n contains nuts
there is a small possibility that nut traces may be found in any item on the menu
there is a small possibility that bones may be found in any of our fish or rabbit dishes
we only list the main ingredients in our dishes