



Old Luxters Farmhouse Dinner Menu

Autumn 2021 (1st September – 30th November)

Dinner is payable on the evening and is charged at £41pp (3 course) or £35pp (2 course)

Starters

Slow Cooked Chicken Terrine | Chorizo & Red Onion Relish **(GF)**

Sweetcorn Velouté | Spring Onion & Coriander **V (GF)**

Pickled English Beetroot | Whipped Goats Cheese & Watercress **V (GF)**

Mains

Baked Pollock | Crushed Potatoes | French Beans & Grain Mustard Cream **(GF)**

Beef Bourguignon | Horseradish Mash | Parsley Carrots & Mushrooms

Roast Cauliflower | Spiced Chick Pea & Tomato Cassoulet | Herb Crumbs **V**

Desserts

Warm Banana Bread | Toffee Sauce **V**

Lemon Pannacotta | Caramel Popcorn & Vanilla Ice Cream **V (GF)**

Chocolate Tart | Honeycomb Ice Cream **V**