



Old Luxters Farmhouse Dining Menu

Autumn 2019 (1st SEPTEMBER – 30th NOVEMBER)

Starters: -

- *Platter Of Selected Cured Meats, Served With Garlic Roasted Cherry Tomatoes, Artichoke Hearts
With Toasted Focaccia*
 - *Olive Oil Crostini Topped With Smoked Salmon, Dill Crème Fraiche & Caviar*
- *Ricotta & Mushroom Tortellini With A Creamy Sauce And Served with Crusty Ciabatta - V*

Mains: -

- *Homemade Chicken, Bacon & Leek Pie With Parsley Buttered New Potatoes & Broccoli*
 - *Fish Thai Curry With Lime Infused Rice*
- *Mediterranean Roasted Vegetables In A Garlic & Herb Tomato Sauce Served On A Bed Of
Pappardelle Pasta With Garlic Bread - V*

Desserts: -

- *Dark Chocolate Covered Cream Filled Profiteroles - V*
- *Traditional Rhubarb, Ginger & Banana Crumble With “Proper” Homemade Custard - V*
 - *Vanilla Cheesecake Served With A Redcurrant Coulis - V*