



Old Luxters Farmhouse Dinner Menu

Spring 2021

(1st March 2021 – 31st May 2021)

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

Starters

Broccolis Velouté | Blue Cheese Cream **V (GF)**

Slow Cooked Chicken Terrine | Sweetcorn, Spring Onion & Chorizo

Glazed Brie On Toast | Onion Chutney & Watercress **V**

Mains

Slow Cooked Shoulder of Pork | Braised Carrot | Boulangère Potatoes |

Grain Mustard cream **(GF)**

Baked Pollock | Creamed Leeks | Chervil & New Potatoes **(GF)**

Roast Celeriac | Spiced Lentils & Coriander **V (GF)**

Desserts

Chocolate Tart | Honeycomb Ice Cream

Poached Pear | Hob Nob & Vanilla Ice Cream

Raspberry Parfait | Candied Orange & Meringue **(GF)**