



Old Luxters Farmhouse Dining Menu

Spring 2019 (1st APRIL – 31st MAY)

Starters: -

- Chicken Liver Parfait with Old Luxters Barn Ale Chutney, Rocket Salad with Balsamic Reduction and Toasted Focaccia
- Ethically Sourced Trout Fillets served with a Cucumber Salad and a Horseradish Dressing
- Sage Roasted Butternut Squash Soup served with Crusty Ciabatta and Butter - V

Mains: -

- Exmoor Beef and Mushroom Casserole with Creamy Mashed Potatoes, Seasonal Vegetables and a Rich Beefy Gravy
- Smoked Haddock Fish Cake on a Bed of Wilted Spinach, topped with a local Free-Range Egg and served with a Dill Hollandaise Sauce
- Chickpea, Aubergine and Mushroom Tagine served with White & Wild Rice, served with a Coriander and Yoghurt Accompaniment – V

Desserts: -

- Old Luxters Irish Cream Crème Brulee - V
- Homemade Rich Chocolate Brownie served with a Local Vanilla Pod Ice Cream - V
- Warm Traditional French Apple Flan served with Double Cream - V