

Autumn & Winter – 3 Course Menu

Starter

Wild mushroom soufflé,
truffled cep velouté

Cream of cauliflower soup
with Oxford blue cheese
and pickled walnuts

Leek and chanterelle tart,
Jerusalem artichoke purée
and truffle dressing

Venison carpaccio,
heritage beetroot, hazelnuts
and freshly grated horseradish

Ham hock and confit chicken terrine,
smooth piccalilli, herb salad
and walnut toast

Crab, avocado mousseline,
pink grapefruit, celeriac remoulade
and Melba toast

House cured salted duck,
spiced plum chutney, watercress
and onion bread

Treacle cured salmon,
radishes, citrus fruits,
and puffed wild rice

Salt baked heritage beetroot,
creamed Ragstone goat's cheese, hazelnuts,
pear and malted granola

All served with **Old Luxters** House baked breads and unsalted butter

Main

Ham & Chicken pie with a short crust lid,
buttered green beans and boiled potato champ

Orchard Farm sausages,
grain mustard mash, spring greens,
Luxter barn ale and onion jus

Roasted breast of free range chicken,
parsnip risotto, black cabbage and crisp pancetta wafer

Organic salmon fillet,
bubble and squeak cake, English spinach,
lemon and chive butter sauce

Roast breast of Gressingham duck,
fondant potato, winter roots,
braised red cabbage and mulled spiced jus

Beef daube á la bourguignonne, potato purée,
heritage vegetables, and roasted garlic croûte
(supplement required)

Sea bass fillet,
creamed parsnip mash,
sautéed wild mushrooms, English spinach
and cep beurre blanc
(supplement required)

Roasted loin of Torre Meadow lamb,
potato dauphinoise,
heritage vegetables and rosemary jus
(supplement required)

Vegetarian option

Cannelloni with butternut squash and swiss chard,
goat's cheese cream sauce
and slow roasted cherry vine tomatoes



Dessert

Apples & pears
Apple and sultana crumble,
Poire William ice cream and pear crisps

Chocolate orange fondant,
King's ginger liquor ice cream
and a chocolate shard

Plum tart,
spiced caramel sauce
and stem ginger ice cream

Sticky date pudding
with toffee sauce, caramelised pecans
and vanilla ice cream

Bells of St Clements
Blood orange jelly,
lemon curd crème fraîche,
sparkling berries and St Clement's granite

Old Luxters Winter wonderland,
pink peppercorn meringue,
vanilla ice cream,
Champagne and beetroot granita

Chocolate fudge sundae
with hot chocolate sauce,
marshmallows and caramelised popcorn

Pears poached in Marsala syrup,
vanilla mascarpone mousse
and amaretti biscuits

Old Luxters freshly brewed organic coffee, tea and herbal teas
Homemade petits fours or shortbread £2 per person

