

Luxmuralis

DINNER MENU

Starters

Roast Tomato and Red Pepper soup (GF/DF/VG)

Chicken and Pork terrine, Honey mustard, Watercress, Cornichons, Toast (DF) (Can be made GF)

Gravlax, Celeriac remoulade, pickled Shallots, Dill (GF)

Leek, Mushroom and Gruyere tart, Watercress, Tarragon mayonnaise (V)

Mains

Chicken, Potato rosti, Chard, Peas, Mustard sauce (GF) (Can be made DF)

Braised Ox cheek, Parmesan roast potatoes, Carrot, Spinach, Rosemary jus (GF) (Can be made DF)

Pork belly, Apple and black pudding, Mash, Rosemary jus (GF/DF)

Haddock, New potato, Chorizo, Kale, Courgette, Chive velouté (DF) (Can be made GF)

Celeriac, Leek and Cheddar wellington, Mash, Carrot, Spinach, Red wine jus (V/GF) (Can be made VG/DF)

Pesto, Rocket and Goats cheese risotto (V/GF)

Desserts

Blueberry and Cinnamon Caramel cake, Baked Apple puree (V)

Speculaas Panna Cotta, Pear compote (V)

Blood Orange delice, White Chocolate crumb, Honey (V)

Chocolate mousse, Hazelnuts, Raspberry (V) (Can be made DF)

Allergens

Gluten Free (GF)

Vegetarian (V)

Dairy Free (DF)

Vegan (VG)
