



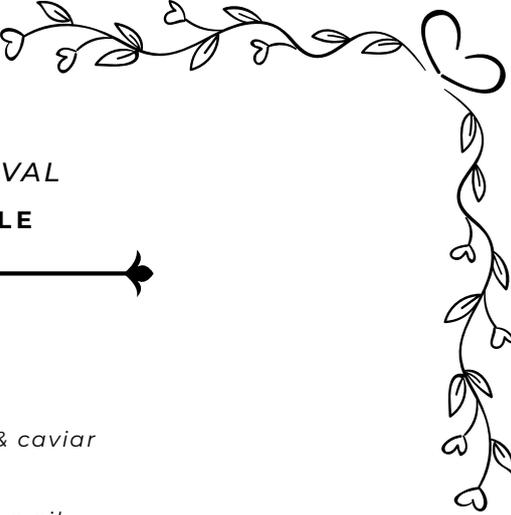
THE LUXE

RESTAURANT & BAR

VALENTINE'S DAY MENU



 @theluxe.farnham



3 COURSE SET MENU

A GLASS OF PROSECCO ON ARRIVAL

OLIVES & BREAD ON THE TABLE



STARTERS

TARAMASALATA

Smoked cod roe with cold pressed olive oil & caviar

PRAWN SAGANAKI

Tiger prawns, bisque, crispy kadaifi, prawn oil

BETROOT CURED GIN SALMON

House made gin & beetroot cured salmon with avocado mayo & croutons

CHICKEN LIVER PATE

Brioche bread & cherry sauce

CRISPY SQUID

Deep-fried squid, ink mayo, avocados & wasabi mayo, lime

GOATS CHEESE WITH HERITAGE BEETROOT

Goats cheese mousse, beetroot, honey & walnut dressing (V,N)

**Vegan cheese option available*

WILD MUSHROOM ARANCINI

Crispy arancini with truffle aioli (Veg)



MAINS

SWEET ROASTED PUMPKIN WITH TAHINI CREAM

Roasted pumpkin, tahini, fresh herbs, pumpkin seeds (V, N)

STONE SEA BASS

Stone sea bass, new potatoes, confit cherry tomato, green beans, burnt capers sauce (GF)

CORN FED BABY CHICKEN, HERB BULGUR SALAD

Baby chicken, bulgur rice, mixed herbs, baby sweetcorn (N)

RUMP OF LAMB WITH MINTY RED WINE JUS

Spinach puree, pomme anna, baby carrots, red wine jus, roast shallots (GF)

RIBEYE STEAK

12OZ ribeye steak, hand cut chips & chimichurri sauce (GF)



SHARING DESSERTS

WHITE RASPBERRY CHEESECAKE (V)

HOMEMADE PISTACHIO TIRAMISÙ (N)

MINI HEARTS, BERRY & CHERRY SWEETS



V= Vegetarian Veg=Vegan GF=Gluten Free N=Nuts

Food allergies & intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives.

A discretionary service of 12.5% will be added to your bill.

