



West Lexham – Sample 2025 Menus

(Subject to change, due to seasonality and volume of produce grown. All menus can be adapted to Vegan and Vegetarian)

Lunch Menus

Lunch 1

Agretti, Broad Bean & Herb Freekeh Salad
Nettle & Goat Cheese focaccia
Broad Bean, Fennel & Goat Cheese Tartlets
Beetroot & Purslane Pasta, fetta cream

Lunch 2:

Spring Cabbage Slaw with Lovage & Mustard Dressing
Chickpea & Chard Stew with Preserved Lemon
Lemon Rice with Toasted Cumin
Selection of Garden, Focaccia sandwiches

Lunch 3:

Beetroot, Goat's Cheese & Anise Hyssop Salad
Nettle & Coconut Dahl with Wild Fennel Oil
Flatbread with Fennel Seeds
Agretti & Lemon Balm quiche, Elderflower Cream



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Dinner Menus

Dinner 1:

Herby Chicken Thighs with Za'atar & Roasted Lemon
Red Lentil Dahl with Chard & Sweet Woodruff
Bulgur Salad with Agretti & Dill
Wild Greens Sauté (nettles, chard, sea beet)

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Lemon Balm & Chamomile Stewed Rhubarb with Yogurt

Dinner 2:

Spiced Lentil & Aubergine Bake with Wild Fennel Yogurt
Grilled Trout with Lemon Balm & Chamomile Butter
Spring Cabbage with Lovage & Garlic Crumbs
Wild Herb & Nettle Rice Pilaf

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Rhubarb & Anise Hyssop Compote with Almond Crumble

Dinner 3:

Harissa-Spiced Chicken with Chard & Broad Bean Pilaf
Roasted Beetroot with Orange & Sweet Woodruff Labneh
Purslane & Herb Salad with Toasted Seeds
Spiced Chickpeas with Garlic & Lovage

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Chamomile & Elderflower Rhubarb Compote with Oat Crumb