



# LUCKNAM PARK

HOTEL | SPA | ESTATE

## *Private Dining Festive Dinner Menu*



### STARTER

**Roast diver scallops,**  
spiced pork fritter, Bramley apple,  
horseradish and red wine dressing

**Salad of wild duck,**  
spiced pear, salted hazelnut caramel  
**Heritage beetroot and Somerset ricotta tart,**  
beetroot jam

### MAIN

**Cornish brill,**  
creamed sweetcorn, spring onions, chorizo jam

**Brecon venison,**  
creamed Brussel sprouts, cannelloni of roast  
butternut and chestnut, bitter chocolate sauce

**Salt baked Bromham celeriac,**  
braised wild mushrooms,  
caramelised sherry vinegar, winter truffle

### DESSERT

**Manjari Chocolate crèmeux,**  
sesame brittle, vanilla poached pear, milk sorbet

**Yuzu and lime vacherin,**  
caramel poached pineapple, coconut sorbet

**Hazelnut praline soufflé,**  
orange marmalade ice cream



*Up to 12 guests can pre-order from this menu.  
For 12 guests and above, a set menu will be required.*

**Three courses - £65 per person | Available 2nd-21st December 2019**  
*Please note that a discretionary service charge of 12.5% will be added to your  
food and beverage bill.*

