



# BRASSERIE

BY LUCKNAM PARK

## **NIBBLES- All at £5**

Stilton fritters, walnut, and cranberry dip  
Pigs in blankets, Bramley apple and mustard mayonnaise  
Warm spiced nuts  
Nocellara olives and Manchego  
Chestnut and onion bread, salted sage butter

## **STARTERS**

Cornish crab cake, cucumber chutney, brown crab and chilli butter sauce  
Winter game and pork terrine, quince relish, liver toasts  
Warm valley smokehouse salmon, dressed prawns, lemon and dill, granary scone  
Wood roast iron bark pumpkin soup, Cheddar dumplings, maple, and lemon thyme cream  
Endive salad, smoked bacon, Stornoway black pudding, sweet mustard, crispy Burford Brown egg  
Heritage beetroots, clementine jam, whipped ricotta, watercress, and hazelnut pesto

## **MAIN COURSES**

Brecon venison pie, creamed savoy cabbage, celeriac, and smoked bacon  
Norfolk bronze turkey 'Shnitzel', crushed parsnips, curly kale, lemon, caper, and parsley jus gras-£19  
Herb crusted haddock, Polkerris Bay mussels, vine tomato, macaroni and sea vegetables  
Cornish day boat fish and potatoes 'Your way'  
Wood roast Bromham cauliflower, creamed leeks, wild mushroom, and lentil croustillant, red wine vinaigrette  
Hand cut pappardelle, roast tomato sauce, Wye Valley broccoli, smoked aubergine, Kidderton ash and walnuts

## **DESSERTS**

Christmas pudding  
Scotch pancakes, brandy ice cream  
Mulled wine poached Winter fruit 'trifle'  
Baked egg custard tart, Agen prunes and cinnamon  
Valrhona chocolate and chestnut choux  
Selection of West Country cheeses, crackers, and chutney

**Three courses - £39 per person | Available 1st - 23rd December 2021**

## **ALLERGEN KEY**

(C) CRUSTACEANS, (Ce) CELERY, (D) DAIRY, (F) FISH, (P) PEANUTS (G) GLUTEN, (L) LUPIN, (N) NUTS, (Mo) MOLLUSCS, (Mu) MUSTARD, (S) SOYA, (SD) SULPHUR DIOXIDE, (SE) SESAME SEEDS

*Please note that a discretionary service charge of 12.5% will be added to your food and beverage bill.*

