



# LUCKNAM PARK

HOTEL | SPA | ESTATE

## *Private Dining Festive Dinner Menu*



### STARTER

**Cornish lobster and crab raviolo,**  
sea vegetables, cucumber chutney  
**Wiltshire game and duck liver compression,**  
spiced quince, marinated wild mushrooms  
**Citrus cured Loch Duart salmon,**  
Heritage beetroot, Buttermilk, horseradish and sourdough  
**Wild mushroom tart,**  
Somerset ricotta, pumpkin jam, Wiltshire truffle

### MAIN

**Cornish brill,**  
Jerusalem artichoke, melted leeks, hazelnut and lemon thyme jus gras  
**Tim Johnsons beef,**  
smoked oxtail, Roscoff onion, salsify and kale  
**Butter poached Creedy Carver chicken,**  
creamed hispi, cep mushroom jam  
**Parmesan lasagne,**  
Heritage carrots, pickled sultana, yoghurt, cumin granola

### DESSERT

**Vanilla creme brulee,**  
Agen prunes, caramelised apple  
**Manjari chocolate cremeux,**  
olive oil ice cream, raspberry and fennel  
**Christmas pudding soufflé,**  
brandy ice cream  
**Cropwell Bishop Stilton,**  
port and plum jelly, sourdough crackers

*Minimum of 8 guests*



**Three courses - £99 per person | Available 1st-23rd December 2021**  
*Please note that a discretionary service charge of 12.5% will be added to your food and beverage bill.*

