



BRASSERIE

BY LUCKNAM PARK

Nibbles - all at £5

Chestnut and onion bread, salted sage butter (G,N,D)

Pigs in blanket, Bramley apple and mustard mayo (Mu,G,SD,E)

Warm spiced nuts (N,P)

Stilton fritters, walnut and cranberry dip (D,G,N,SD,E)

Nocellara olives and Manchego cheese (D,SD)



Festive menu

£45 for 3 courses



Starters

Cornish crab cake

cucumber chutney, brown crab and chilli butter sauce
(C,SD,D,E,Mu,G)

Winter game and pork terrine

quince relish, sourdough toast (SD,Mu,G,D,E)

Valley smokehouse salmon

dressed prawns, lemon and dill, granary scone (F,C,SD,D,Mu,E,G)

Wood roast iron bark pumpkin soup

Cheddar dumplings, maple and lemon thyme cream (D,G,SD,E)

Endive salad

smoked bacon, Stornoway black pudding, sweet mustard,
crispy Burford Brown egg (G,Mu,SD,E,D)

Heritage beetroots

clementine, whipped ricotta,
watercress and hazelnut pesto (D,N,SD,Mu)

Mains

Confit Creedy carver duck leg

creamed sprouts & smoked bacon, pomme puree, cranberry jus
(SD,D,Mu)

Norfolk bronze turkey "Schnitzel"

crushed parsnips, curly kale, lemon, caper and parsley jus gras
(G,E,D,SD)

Herb crusted hake

Polkerris Bay mussels, vine tomato, macaroni and sea vegetables
(F,Mo,G,D,E,SD)

Cornish day boat fish cooked as you wish

charred lemon, choice of two sides (F,G,D,SD,Mu,E)

Wood roast Bromham cauliflower

melted leeks, wild mushrooms and lentil croustillant,
red wine vinaigrette (D,G,SD,Mu)

Hand cut pappardelle

roast tomato sauce, Wye Valley broccoli, smoked aubergine,
Kidderton ash and walnut (G,SD,N,D,E)

Desserts

Spiced sticky toffee pudding

brandy ice-cream (G,E,D,SD)

Mulled wine poached winter fruit "trifle"

(D,G,SD,E,N)

Baked egg custard tart

Agen prunes and cinnamon (G,D,E,SD)

Valrhona chocolate and chestnut choux

(G,S,D,E,N)

Selection of West Country cheeses

crackers and chutney (D,SD,Mu,E,G,Ce)

From the grill

8oz Sirloin of Tim Johnson's Wiltshire beef

caramelised onion, purple sprouting broccoli
and chunky chips £32 (D,SD,E)

Rump steak beef burger

smoked Applewood, sesame seed bun, sweet pickled onions,
dill pickle, house relish, chunky chips £18,50 (D,G,SD,Mu,Se,E)

Roasted chicken breast with a choice of salad £24:

Superfood salad (Vegan)

avocado, muhammara, mixed leaves, watercress, quinoa, edamame,
pomegranate, pomegranate dressing, soya yoghurt (S,SD,N,Mu)

or

Baby gem

sweet mustard, parmesan and maple glazed cashew nuts (Mu,N,SD,D,E)

Salads individually priced at £15

Sides all £4.50

Dressed herb salad (Mu,SD)

Buttered Anya potatoes (D)

Chunky Chips

French fries

Bromham broccoli (D)

Honey roasted piccolo parsnip, hazelnut pesto (D,N,E,SD)

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

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, (E) EGG