



1720
LUCKNAM PARK
Room Service
Menu

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BREAKFAST MENU SERVED 7 - 10.30AM

Tray charge applies: £10 rooms only

ESSENTIAL START

A generous, well-balanced breakfast from savoury favourites to sweet indulgences.

Price: £48

From the Garden

Local apple, pear, blackberry and garden rosemary salad

Whole seasonal fruit

Walled garden superfood salad (ce/sd/mu/n)

From Local Artisans

Sliced Wiltshire ham

Cobble lane fennel and garlic salami

Newberry's smoked salmon (f)

From the Field

Corn flakes

Homemade chocolate granola (s/d/n)

Dorset cereals fruit muesli (g/n)

Mixed toasted seeds

From the Farms

Ann Forshaw's fruit yoghurt pots (d)

Organic coconut yoghurt

Keen's Cheddar, Bath soft cheese, apple chutney (d/sd/mu)

From the Kitchen

Fenton Farm eggs Benedict (g/d/e/sd), Royale (g/d/e/sd/f) or Florentine (g/d/e/sd)

Newberry's smoked salmon, scrambled eggs, granary toast (g/d/e/f)

Brioche French toast, caramelised Braeburn apples, cottage cheese, spiced pumpkin seeds (g/d/e)

Organic oat milk porridge, banana and maple syrup

BREAKFAST MENU SERVED 7- 10.30AM

Tray charge applies: £10 rooms only

NOURISHING START

A refined breakfast designed to energise body and mind.

Price £48

From the Garden

Local apple, pear, blackberry and garden rosemary salad

Poached figs, orange and Earl Grey

Sliced avocado with mixed toasted seeds

From Local Artisans

Sliced smoked Creedy Carver chicken

Sliced Wiltshire ham peppered

Cornish day boat mackerel (f)

From the Field

Homemade honey granola (d/n)

All bran (g)

Crunchy nut corn flakes (g/n)

From the Farms

Traditional Greek yoghurt (d)

Traditional Greek low fat yoghurt (d)

Chia, sunflower and apple bircher muesli (n)

From the Kitchen

Egg white, Bromham curly kale and spring onion omelette (d/e)

Smashed avocado on toasted Lynwood sourdough, chilli and pea shoots (g)

Rice milk pancakes, warm citrus fruits (g/e)

Organic oat milk porridge, toasted pecans and blackberries (n)

BREAKFAST MENU SERVED 7.30 - 10.30AM

Tray charge applies: £10 rooms only

A LA CARTE BREAKFAST

Every selection from our menus is available à la carte.

Price £48

Full English Breakfast: Two Fenton Farm eggs cooked as you wish, Walter Rose & Son's sausage, Wiltshire bacon, Black pudding, field mushroom, vine tomatoes. (g/d/e) A vegetarian option is available

Stokes Marsh Farm minute steak, hash browns, vine tomatoes (d)

Grilled kipper, poached Fenton Farm egg, parsley butter (d/f/e)

Scrambled Fenton Farm egg, Lynwood sourdough, Wiltshire truffle (g/d/e) (supplement £25)

Glass of J. Pérard P&F Cuvée de Reserve Grand Cru Brut, Ambonnay, 125 ml (supplement £17)

Bromham apple 'Mimosa' (supplement £17)



ROOM SERVICE MENU SERVED 12 - 10 PM

Tray charge applies: £10 rooms / £25 cottages

Starters

<i>Walled Garden superfood salad (ce/sd/mu/n)</i>	£13
<i>Baby gem, Wiltshire honey and sweet mustard, cashew and Parmesan salad (d/e/sd/mu/n)</i>	£13
<i>Seasonal Bromham vegetable soup of the day</i>	£11
<i>Newberry's smoked salmon, baby leaves and lemon (ce/sd/mu/f)</i>	£15
<i>Local cold cuts, pickles and apple chutney (ce/sd/mu)</i>	£15
<i>St Ella goats' cheese and caramelised red onion tart (g/d/sd/mu/ce)</i>	£15

Mains

<i>Wood roast Creedy Carver chicken breast, watercress and shallot salad (d/sd/mu)</i>	£18
<i>8oz ribeye of Stokes Marsh farm beef, bearnaise sauce (d/e/sd)</i>	£42
<i>Cornish day boat fish, charred lemon, tartare sauce, crushed peas (d/e/sd/mu/f)</i>	£26
<i>Wood roast Bromham cauliflower, pomegranate dressing, smoked hummus(se)</i>	£21
<i>Cheese and onion Fenton Farm egg omelette, dressed leaves (d/e/sd/mu)</i>	£16
<i>Pasta Arrabbiata (g/sd/e)</i>	£18
<i>Wiltshire beef ragout, penne pasta (g/d/e/sd)</i>	£22

Side Dishes

<i>Seasonal vegetable of the day (d)</i>	£9
<i>French fries</i>	£9
<i>Mixed leaf salad (ce/sd/mu)</i>	£9
<i>Basket of freshly baked bread (g/d)</i>	£7

Desserts

<i>Local cheese plate, crackers and chutney (g,d)</i>	£14
<i>Freshly cut seasonal fruit salad</i>	£14
<i>Valrhona chocolate brownie, clotted cream (s/d)</i>	£14
<i>Apple and caramel tart (n/d/g/e)</i>	£14

24 HOUR ROOM SERVICE MENU

Tray charge applies: £10 rooms only

Sandwiches

Honey Glazed Wiltshire Ham, Vine Tomato and Wholegrain Mustard

Mayonnaise (g/e/d/mu/sd) £13.50

Burford Brown Egg and Cress (g/e/mu/sd) £13.50

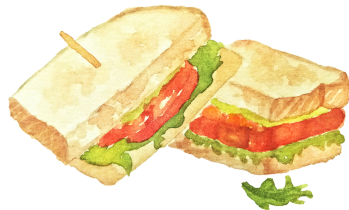
Valley Smoke House Salmon and Dill Cream Cheese

(g/d/f/mu/sd) £13.50

served on your choice of either granary or white bloomer bread

Soup of the Day £10

Pasta Arrabbiata (g/e) £18



CHILDREN'S ROOM SERVICE MENU

Tray charge applies: £10 rooms / £25 cottages

Starters

All £7

Sweet pepper sticks / hummus (se/sd/ce/mu)

Soup of the day

Melon and raspberry boat

Mains

All £14

Chicken strips / crispy or grilled (g/e)

Day boat fish / crispy or grilled (g/e/f)

Pork sausages / baked beans (g)

Beef burger / sweetcorn relish (g/sd/e/mu)

Macaroni / tomato / pesto or bolognaise (g/e/d/n)

Margarita pizza (g/d)

All served with a choice of garden peas (d) / mashed potato (d) / French fries (ce) / Seasonal vegetables (d) / leaf salad (sd/mu/ce)

Sweets

All £7

Fruit salad and sorbet

Strawberry and marshmallow sticks / milk chocolate sauce (e/d/s)

Ice cream / brownie bites / caramel popcorn (e/d/s)



ALLERGENS

Please inform us about any food allergies or dietary requirements at the time of ordering.

Allergens Key:

(c) crustaceans, (ce) celery, (d) dairy, (e) egg, (f) fish, (g) gluten, (l) lupin, (mu) mustard, (n) nuts, (mo) molluscs, (p) peanuts, (s) soya, (sd) sulphur dioxide, (se) sesame seeds

