



1720
LUCKNAM PARK
Room Service
Menu

Aliee TAIT

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BREAKFAST MENU SERVED 7 - 10.30AM

Tray charge applies: £10 rooms

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

Price: £48

From The Larder

Selection of cereals (g)

Dorset cereals fruit and nut muesli (g/n)

Homemade chocolate or maple granola (d/g/n/sd)

Apple and mixed seeds Bircher muesli (g/n/sd)

Greek, low fat or coconut yoghurt, berries and chia seeds (d)

Ann Forshaw's fruit yoghurt pots (d)

Poached Braeburn apple with garden rosemary

Fresh fruit salad

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

Newberry's smoked salmon and mackerel (f)

Wiltshire ham and Dorset salami (sd/n)

West Country breakfast cheeses (d)

Bakery

Hobb's House toast (g)

Freshly baked pastries (g/d/s/se/e)

Freshly baked bread basket (g)

BREAKFAST MENU SERVED 7- 10.30AM

Tray charge applies: £10 rooms only

From The Kitchen

Two Fenton Farm eggs cooked as you wish, Wiltshire sausage and bacon, black pudding, vine tomatoes, field mushrooms (e/d/sd/g)

Vegetarian & vegan options available

Smashed avocado, Lynwood sourdough, harissa, toasted seeds (d/g/e)

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

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

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

Altug's kedgeree (f/e/d)

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

Organic oat milk porridge with either banana and honey, blueberries and maple syrup or cinnamon crusted pecans (n)

CHILDREN'S BREAKFAST MENU SERVED 7 - 10.30AM

(Aged 12 and under)

Tray charge applies: £10 rooms

Price: £24

To Start

Fresh fruit juices

Selection of cereals (g)

Fruit yoghurt pots (d)

Sliced melon and berries

Pastry or toast with jam, butter or chocolate spread (g/d)

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To Finish

Mini English breakfast (e/d/sd/g)

Choose any or all of the following

Fenton Farm egg, Wiltshire sausage and bacon, hash brown, baked beans

Eggy delight - Scrambled or fried egg with toast (e/d/g)

Mini fluffy pancakes, with honey, jam or chocolate spread (g/d/e/n)

Waffle fun – waffle wedges with whipped cream, banana or berries (g/d/e)



ROOM SERVICE MENU SERVED 12 - 10 PM

Tray charge applies: £10 rooms

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

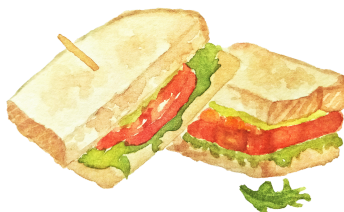
Valley Smoke House Salmon and Dill Cream Cheese

(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

Starters

All £7

Sweet pepper sticks / hummus (se)

Soup of the day (VOA) d/g

Melon and raspberry boat

Mains

All £14

Chicken strips / crispy or grilled (g/e)

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

Pork sausages (g/mu/sd)

Cheeseburger (d/g/e)

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

Fresh egg pasta

with a choice of either tomato / pesto / bolognaise sauce (g/e/d/n/sd)

Margherita pizza (g/d)

Sweets

All £7

Berries and sorbet

Toasted marshmallows and chocolate sauce (d/s)

Selection of ice creams (e/d/s)

Chocolate brownie with vanilla ice cream (e/d/s)



DRINKS MENU

Tray charge applies: £10 rooms

Spirits (50ml)

<i>Salcombe Start Point, Devon</i>	44%	£11.50
<i>Hendrick's, Ayrshire, Scotland</i>	41.4%	£11.50
<i>Maxime Trijol VSOP Classic Cognac</i>	40%	£14
<i>Boatyard Vodka</i>	40%	£10.50
<i>Grey Goose Vodka</i>	40%	£12
<i>Doorly's 3Yo White Rum</i>	46%	£10.50
<i>Doorly's 5Yo Golden Rum</i>	40%	£10.50
<i>Foursquare Spiced Rum</i>	40%	£11.50
<i>Macallan 12 Double Cask</i>	40%	£20
<i>Choice of Fever Tree Tonic Mixer: Indian, Light</i>		£4.50

Beer and Cider

<i>Local Lager (330ml)</i>	£7.50
<i>Local IPA (330ml)</i>	£7.50
<i>Zero Gravity IPA 0.5% (500ml)</i>	£6.50
<i>Local Cider (500ml)</i>	£8.50



DRINKS MENU

Tray charge applies: £10 rooms

Soft Drinks

<i>Fresh Orange Juice</i>	£4.50
<i>Hayles Fruit Farm Apple Juice (250ml)</i>	£4.80
<i>Hayles Fruit Farm Apple & Raspberry Juice (250ml)</i>	£4.80
<i>Folkingtons Mango Juice (250ml)</i>	£5
<i>Frobisher Tomato Juice (200ml)</i>	£4.50
<i>Frobisher Cranberry/Pineapple Juice</i>	£4.50
<i>Coke/Diet Coke/Zero (200ml)</i>	£4
<i>Fever Tree Ginger Ale, Tonic/Light Tonic, Lemonade, Soda Water, Ginger Beer, Elderflower Tonic</i>	£4.50
<i>Still/Sparkling Water (bottle) 750ml</i>	£6
<i>Cordials Lime, Blackcurrant (Still or Sparkling water)</i>	£2

Cocktails

<i>Negroni</i>	£17
<i>Cosmopolitan</i>	£17
<i>Dark and Stormy</i>	£16
<i>Old Fashioned</i>	£17



WINE SELECTION

Tray charge applies: £10 rooms

Champagne J. Pérard Père & Fils Grand Cru Ambonnay, France

	Glass / Bottle
	125 ml / 750 ml
<i>Brut Cuvée de Réserve</i>	£17 / £85
<i>Brut Cuvée Blanc de Blancs</i>	£18 / £94
<i>Brut Cuvée Rosé</i>	£18 / £94

White Wines

	Glass / Bottle
	175 ml / 750 ml
<i>Adega Camolas, Clô Branco, Península de Setúbal, Portugal</i>	£7.50 / £30
<i>Sauvignon Blanc, Scott Base, Marlborough, New Zealand</i>	£10.50 / £44
<i>Chardonnay Mâcon-Buisières `Le Vieux Puits` Domaine Thierry Drouin, Burgundy, France</i>	£14 / £59

Rosé Wines

<i>Pinot Grigio, IGT, Via Albini, Italy</i>	£7.50 / £30
<i>Côtes de Provence, Saint Roch-les-Vignes, France</i>	£11 / £46

Red Wines

<i>Adega Camolas, Clô Branco, Península de Setúbal, Portugal</i>	£7.50 / £30
<i>Marqués de Cáceres Excellens, Rioja, Cuvée Especial,</i>	£11 / £46

125ml measures available on request

Half Bottles

<i>White Wine</i>	375 ml
<i>Chablis Domaine du Colombier, Burgundy, France</i>	£37
Red Wine	
<i>Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France</i>	£37

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

