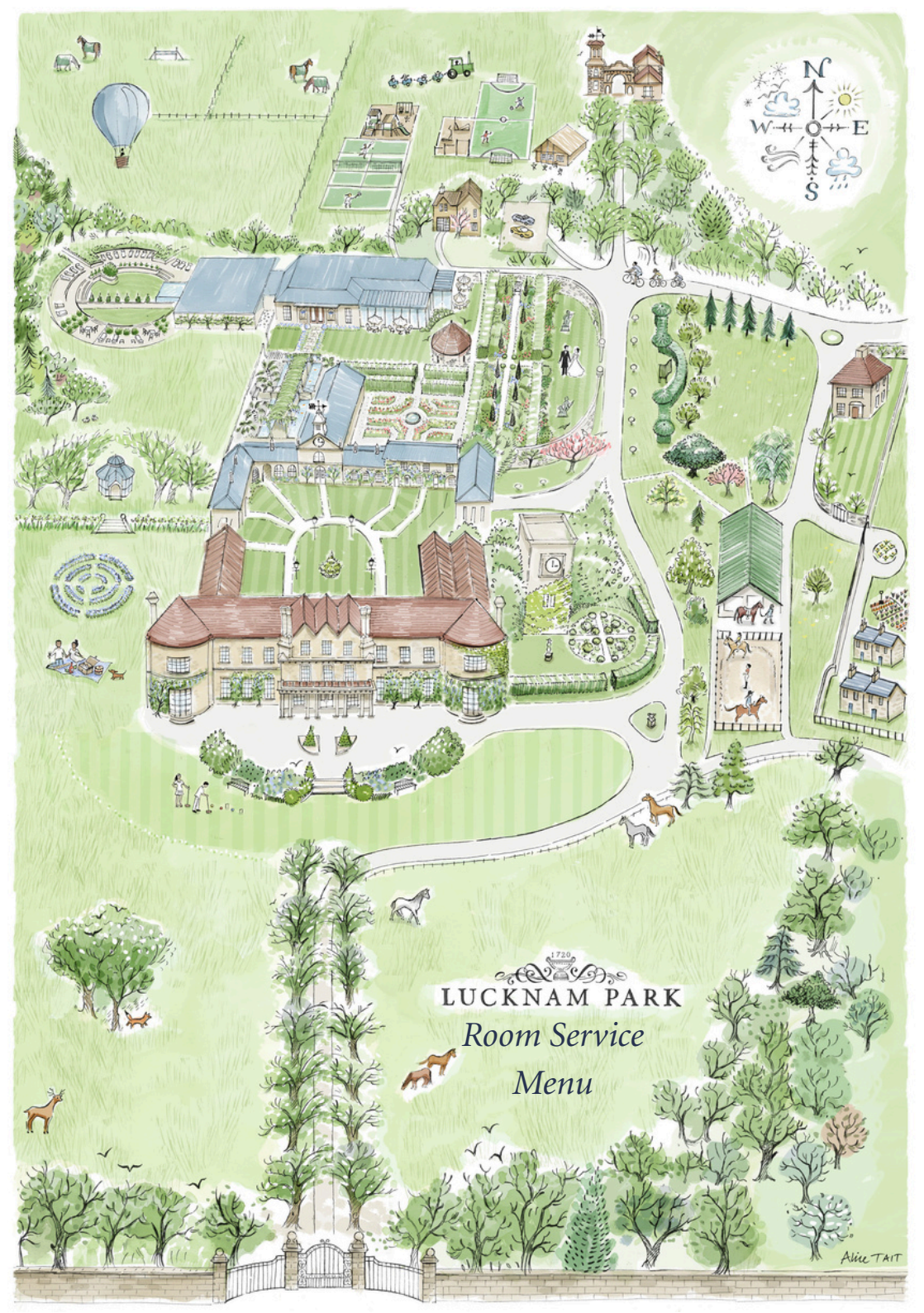

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LUCKNAM PARK
Room Service
Menu
Alice TAIT

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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: £50

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 or whole egg omelette (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)

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: £25

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

Walled Garden superfood salad (ce/sd/mu/n)	*£14*
Baby gem, Wiltshire honey and sweet mustard, cashew and Parmesan salad (d/e/sd/mu/n)	*£14*
Seasonal Bromham vegetable soup of the day	*£12*
Newberry's smoked salmon, baby leaves and lemon (ce/sd/mu/f)	*£15*
Mushrooms on toast (g/d)	*£15*

Mains

Lucknam Park Cheeseburger beef / chicken / vegetarian / vegan (g/d/e/s/sd/mu/ce)	*£20*
7 oz Filet of beef / béarnaise (d/e/mu/ce/sd)	*£45*
Cornish day boat fish, charred lemon, tartare sauce, crushed peas (d/e/sd/mu/f)	*£32*
Cheese and onion Fenton Farm egg omelette, dressed leaves (d/e/sd/mu)	*£16*
Pasta Arrabbiata (g/sd/e)	*£18*
Wiltshire beef ragout, penne pasta (g/d/e/sd)	*£22*

Side Dishes

Seasonal vegetable of the day (d)	*£8*
French fries	*£8*
Mixed leaf salad (ce/sd/mu)	*£8*
Basket of freshly baked bread (g/d)	*£7*

Desserts

Local cheese plate, crackers and chutney (g,d)	*£14*
Freshly cut seasonal fruit salad	*£14*
Valrhona chocolate brownie, clotted cream (s/d)	*£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) *£18*

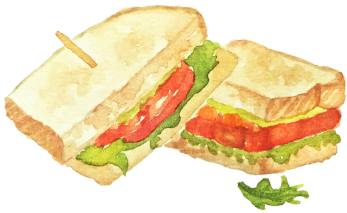
Burford Brown Egg and Cress (g/e/mu/sd) *£18*

Valley Smoke House Salmon and Dill Cream Cheese (g/d/f/mu/sd) *£18*

served on your choice of either granary or white bloomer bread

Soup of the Day *£12*

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

Toasted marshmallows and chocolate sauce (d/s)

Selection of ice creams (e/d/s)

Chocolate brownie (e/d/s)



DRINKS MENU

Tray charge applies: £10 rooms

Spirits (50ml)

Cygnet, Wales	*40%*	*£10.50*
Maxime Trijol VSOP Classic Cognac	*40%*	*£13.50*
Boatyard Vodka	*40%*	*£10.50*
Grey Goose Vodka	*40%*	*£12*
Doorly's 3Yo White Rum	*46%*	*£10*
Doorly's 5Yo Golden Rum	*40%*	*£10*
Foursquare Spiced Rum	*40%*	*£11*
Macallan 12 Double Cask	*40%*	*£20*

Choice of Fever Tree Tonic Mixer: Indian, Light *£4.50*

Beer and Cider

Local Lager (330ml)	*£6.50*
Local IPA (330ml)	*£8.50*
Point8 Ale 0.8% (500ml)	*£7.25*
Local Cider (500ml)	*£8.50*



DRINKS MENU

Tray charge applies: £10 rooms

Soft Drinks

Fresh Orange Juice	*£4.50*
Hayles Fruit Farm Apple Juice (250ml)	*£4.80*
Hayles Fruit Farm Apple & Raspberry Juice (250ml)	*£4.80*
Folkingtons Mango Juice (250ml)	*£4.80*
Frobisher Tomato Juice (200ml)	*£4.50*
Frobisher Cranberry/Pineapple Juice	*£4.50*
Coke/Diet Coke/Zero (200ml)	*£4*
Fever Tree Ginger Ale, Tonic/Light Tonic, Lemonade, Soda Water, Ginger Beer, Elderflower Tonic	*£4.50*
Still/Sparkling Water (bottle) 750ml	*£7*
Cordials Lime, Blackcurrant (Still or Sparkling water)	*£2*

Cocktails

Negroni	*£17*
Cosmopolitan	*£17*
Dark and Stormy	*£16*
Old Fashioned	*£17*



WINE SELECTION

Tray charge applies: £10 rooms

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

	Glass / Bottle 125 ml / 750 ml
Brut Cuvée de Réserve	*£18 / £88*
Brut Cuvée Blanc de Blancs	*£20 / £95*
Brut Cuvée Rosé	*£20 / £95*

White Wines

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

Rosé Wines

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

Red Wines

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

125ml measures available on request

Half Bottles

White Wine	*375 ml*
Chablis Domaine du Colombier, Burgundy, France	*£37*
Red Wine	
Château Montaiguillon, Montagne-Saint-Émilion, Bordeaux, France	*£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, (mu) mustard, (p) peanuts, (s) soya, (sd) sulphur dioxide, (se) sesame seeds





