



PRIVATE DINING

AT LUCKNAM PARK

1ST - 23RD DECEMBER 2022

LUNCH

STARTER

Citrus cured salmon, sweetcorn,
spring onion and lobster risotto

Somerset ricotta and Heritage beetroot tart,
hazelnut and truffle pesto

Pot roast Partridge, wild mushroom
croustillant, maple glazed bacon, puy lentil
vinaigrette

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MAIN

Gilt head sea bream, smoked paprika roast
octopus, fennel and tomato

Sirloin of Wiltshire beef, creamed cabbage,
glazed Heritage carrot

Spinach and quail egg raviolo, grilled
broccoli, wild mushroom veloute

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DESSERT

Mandarin and chocolate soufflé,
mint anglaise

Fig and egg custard, fig leaf ice cream

Cropwell Bishop Stilton, sea salt crackers,
quince jelly

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£60 PER PERSON FOR THREE COURSES

DINNER

STARTER

Cornish lobster raviolo, buttered iceberg,
lemongrass butter

Roast duck liver, Nashi pear and yuzu

Roast artichoke, chanterelles, hand rolled
macaroni, smoked roscoff onion

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MAIN

Cornish brill, Jerusalem artichoke,
melted leeks, hazelnut and lemon
thyme jus gras

Brecon venison, plum chutney, miso glazed
hispi cabbage

Glazed Heritage carrots, pickled sultana,
yoghurt, cumin granola

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DESSERT

Manjari chocolate crémeux, raspberry,
milk sorbet

Butter roast pear, walnut financier, brown
sugar ice cream

Selection of British and Continental
farmhouse cheeses

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£95 PER PERSON FOR THREE COURSES