



CHRISTMAS AT THE BRASSERIE

Festive menu throughout December at Lucknam Park

Celebrate Christmas at The Brasserie for contemporary and stylish dining this Christmas season. Treat your colleagues, family, friends, or yourself!

Executive Chef Hywel Jones has created a 3 course menu especially for the festive season with a variety of tasty options for each course.

£29 per person

Available for lunch and dinner from 1st December finishing with lunch on 31st December 2013 (excluding Christmas Day and Boxing Day).

To book your table please call: **01225 742777**

Gift Vouchers

With the festive season fast approaching we have the perfect solution to all your gift idea worries; you don't even have to leave home!

Browse through our extensive selection of luxury gift ideas and experiences, from Cookery School Courses, Spa and Well-being days, Afternoon Tea to a Gourmet Dinner, Horse Riding or a Luxury Weekend away.

To view our gift voucher selection or to purchase online, please visit our website at:

www.lucknampark.co.uk



CHRISTMAS AT THE BRASSERIE

Starters

David Hammerson's pheasant 'Scotch egg',
cranberry chutney and mixed leaves.

xxx

Roast Madagascan tiger prawns, tamarind glaze,
Spring onions, salted peanuts and nashi pear.

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Smoked Roundway Hill ham hock, roast cauliflower, Bromham leeks,
Wookey hole Cheddar and grain mustard glaze.

xxx

Wood roast Cornish day boat mackerel, curried Polkerris bay mussels,
iron bark pumpkin and sea purslane.

xxx

Creamy turnip soup, wood blewit, shallot and horseradish toast.

xxx

Cerri Cryer's Brinkworth Blue mousse, parsnip fritters,
pear and walnut salad, truffled honey vinaigrette.

Mains

Whistley farm turkey 'Holstein', caper, pickled shallot and radish salad.

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Glazed Jacobs ladder, Heritage carrots, creamed parsnips,
onion and horseradish chutney.

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Pan fried gilt head seabream, baby squid, wood roast tomatoes,
chick peas and Trealy farm chorizo.

xxx

Wood roast Loch Duart salmon, salt baked beetroot,
pinenut cream and buttermilk pancakes.

xxx

Minestrone of Bromham Winter vegetables, artichoke,
basil and Ragstone tortellinis.

xxx

Three onion tart, salt baked beetroot,
wild mushrooms and thyme cream.

Desserts

Rum junket, rum and raisin financier.

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Christmas pudding Spring rolls, brandy dipping sauce.

xxx

Gypsy toast, glazed Williams pear, honey ice cream
and chocolate and hazelnut sauce.

xxx

Satsuma, mango and pistachio trifle.

xxx

Local farmhouse cheeses, quince jelly and Bath Oliver's.

3 courses for £29 per person

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(excluding Christmas Day and Boxing Day)

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