

A typical Sunday Luncheon menu at Lucknam Park follows.

**Starters**

Cream of Asparagus Soup  
Parfait of Chicken Livers and Foie Gras served with Toasted Brioche  
Warm Pithivier of Goats Cheese served with a Walnut Cream Sauce  
Terrine of Smoked Salmon bound with Anchovy Butter  
served with a Cucumber and Mint Yoghurt Dressing

**Main Courses**

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce  
Roast Breast of Squab Pigeon served with a Kromesky of Foie Gras  
and a Port and Beetroot Sauce  
Risotto of Wild Mushrooms with Italian Parmesan and Asparagus  
Seared Fillet of Salmon served with Home Made Linguini  
and a White Wine and Chive Sauce

**Desserts**

Iced Raspberry and Pistachio Parfait with a Raspberry Compote  
and Crisp Shortbread Biscuits  
Delice of Passion Fruit with a Blackcurrant Sorbet  
Fine Apple Tart served with Cinnamon Ice Cream  
Selection of French and British Cheeses  
Coffee and Petit Fours

Enjoy informal dining in our Pavilion Restaurant from a menu of sandwiches, salads, light meals and healthy options.

#### **Open Sandwiches and Baguettes**

Smoked Chicken and Mango  
Poached Salmon and Dill with Lemon Mayonnaise  
Wiltshire cured Ham served with Home-made Piccalilli  
Tuna, Spring Onion and a Lime Dressing  
Roast Beef with Horseradish Cream  
Hot Brie and Bacon

#### **Starters**

Soup of the Day  
Caesar Salad served with a Poached Free-Range Egg  
Deep-fried Goats Cheese with Balsamic dressing  
Chicken Liver Parfait and Grape Chutney  
Smoked Salmon Terrine with a Cucumber  
and Mint Yoghurt Dressing

#### **Main Courses**

Classical Fish and Chips, Tartare Sauce  
Breast of Chicken served with a Spicy Tomato and Pepper Sauce  
Tagliatelle of Oyster Mushrooms and Fresh Herbs  
Grilled Sirloin Steak with Mushrooms and Tomatoes

#### **Healthy Options**

Green Salad  
Carpaccio of Beef  
Grilled Mackerel Fillet with Escabeche Dressing and Rocket Salad  
Swill Chard and Chickpea Risotto  
Grilled Polenta, New Season Asparagus and Parmesan Shavings  
Fresh Fruit Plate

**Desserts**

Passion Fruit Delice served with a Raspberry Coulis  
Selection of Hill Station Ice Cream  
Chocolate and Pecan Tart, Crème Anglaise  
Selection of Farmhouse Cheeses

**Hot Beverages**

Freshly ground Coffee  
Cappuccino  
Espresso  
Café Suisse  
Decaffeinated  
Pot of Tea  
English Breakfast, Assam, Earl Grey and Camomile  
Hot Chocolate

**Afternoon Tea**

Wiltshire Cream Tea  
Full Afternoon Tea

We offer a wide choice of set menus for guests preferring to dine privately. Sample Private Dining menus follow:

A Salad of Roasted Quail, Crispy Bacon and a Walnut Dressing  
Fillet of Royal Bream, Risotto of Squid, Bouillabaisse Jus  
Pistachio Parfait wrapped in Dark Chocolate, Pistachio Ice-cream  
Coffee and Petits Fours

A Foie Gras Parfait coated with a Sauternes Jelly  
Marinated Salmon, Horseradish and Chive Cream  
Canon of Lamb topped with a Basil Mousse, Piperade Sauce  
Mille-feuille of Lime, Strawberry Compote  
Coffee and Petits Fours

Tortellini of Cornish Crab, Mussel and Clam Broth  
Roasted Breast of Duckling, Celeriac Puree and a Spiced Cherry Sauce  
A Selection of British and French Cheeses  
Chocolate Fondant, Dark Chocolate Sorbet  
Coffee and Petits Fours