



Group Dining Menu

Starters

Soup of the day V, Ve, GF*
Rustic bread

Duck Liver Pate GF*
Herb Crostini, Cranberry & Onion chutney

Seasonal Melon V, Ve, GF*
Berry Spice Compote & New Lanark Champagne Sorbet

Mains

Feather Blade of Scotch Beef GF*
Mushrooms, Baby Onions, Crisp Pancetta,
crushed Potatoes, red wine Jus

Baked Breast of Chicken GF*
Haggis, Crushed Potatoes, Seasonal Vegetables
Whisky Cream Sauce

Mediterranean Penne Pasta V, Ve, GF*
Wild mushrooms, sun dried tomato, roasted baby
onion, garlic plant cream

Desserts

Sticky Toffee Pudding
Salted caramel sauce and New Lanark
vanilla ice cream

Ice Cream & Sorbet Selection GF*
Strawberry coulis and poppy seed tuille

Mango and White Chocolate Cheesecake
Fresh berries and New Lanark coconut ice cream

2 courses | £23.00

3 courses | £28.00

Should you have a food allergy or intolerance, please speak with a member of our team before ordering

Please send your pre-order to the hotel 2 weeks prior to your visit

For bookings or further information please contact reception on 01555
667 200 or email reception@newlanark.org
New Lanark Mill Hotel is Owned and Operated by New Lanark Trust