



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 Vanilla Ice Cream

Ice Cream & Sorbet Selection GF*

Strawberry Coulis and Poppy Seed Tuile

Mango and White Chocolate Cheesecake

Fresh Berries and Coconut Ice Cream

2-courses | £23.00

3-courses | £28.00



Final numbers with a pre-order are required 7 days in advance.

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

For bookings or more details, contact our team at events@newlanark.org or call 01555 667200.

New Lanark Mill Hotel is owned and operated by the New Lanark Trust.