



Group Dining menu

Starters

Soup of the Day (V, VE, GF*)

Warm sourdough

Cherry Tomato Bruschetta (V, VE, GF*)

Rocket, herb oil

Duck Liver Parfait (GF*)

Herb crostini, fruit chutney

Trio of Melon (V, VE, GF)

Berry compote

Mains

Braised Shin of Beef (GF)

Bourgiugnon sauce, dauphinoise potato, roasted vegetables

Oven Roast Chicken Supreme (GF)

Pink peppercorn sauce, dauphinoise potato, roasted vegetables

Mediterranean Vegetable Penne Pasta

(V, VE, GF*)

Rich tomato sauce, dressed rocket

Pan Seared Bream (GF)

Crushed potatoes, tenderstem brocolli, sauce vierge

Desserts

Sticky Toffee Pudding (V)

Vanilla ice cream, toffee sauce

Selection of Ice Cream/Sorbet

(V, GF, VE*)

Strawberry Coulis and Poppy Seed Tuile

Raspberry & White Chocolate

Cheesecake (V)

Berry coulis, chantilly cream

Warm Chocolate Cake (V)

Vanilla ice cream

2-courses | £23.00

3-courses | £28.00



Final numbers with a pre-order are required 14 days in advance.

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

V = Vegetarian VE = Vegan GF = Gluten Free* = Option Available

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.