

Autumn Dining – Knights Restaurant

Starters

Maple & Thyme Roast Parsnip Soup with
Toasted Chestnuts, Warm Bread £6.50 **V**

Braised Pig Cheek Bon Bon, Ras el Hanout,
Spiced Apple Puree, Tarragon Mayonnaise £8.00

Beetroot Cured Gravadlax, Pickled Cucumber,
Crème Fraiche, Keta Caviar, Dill £7.50 **GF**

Butternut Squash Risotto, Puffed Rice, Shaved
Pecorino, Red Wine Reduction £7.50 **GF, V**

Chicken Liver Parfait, Onion Marmalade,
Toasted Brioche £7.50

Prawn & Crayfish Cocktail, Gem Lettuce,
Cocktail Sauce Pumpnickel Bread £8.50

Vegan and Children's Menus
Available upon request.

*Founded in 1837, Hospitality Action
supports workers across the UK who
require support to get back on their
feet after setbacks. Without this
support the industry we all enjoy today
would look noticeably different.

Hospitality
Action

Main Courses

Morteau Sausage and Confit Pheasant Leg &
Leek Pie, Jerusalem Artichoke Puree, Braised
Red Cabbage & Game Jus £18.00

8oz Fillet of Beef, Onion, Watercress & Red
Wine Jus £35

King Oyster Mushroom Wellington, Truffle
Ketchup, Roast Roots, Autumn Greens
£17.00 **V**

Roast Loin of Hake, Creamed Potato, Calvolo
Nero, Shellfish Bisque £18.00

Caramelised Onion & Teleggio Cheese
Pisaladiere, Chicory & Frisse salad £14.50 **V**

Smoked Haddock Fish Cake, Wilted Spinach,
Poached Egg, Whole Grain
Mustard Cream £17.00

Crown Prince Pumpkin & Chestnut Tart,
Celeriac Puree, Walnuts & Watercress
£15.00 **V**

Pan Roast Corn Fed Chicken Breast, Slow
Cooked Leg, Bubble & Squeak Pan Roasting
Juices £18.50

Desserts £8

Apple & Vanilla Cheesecake, Chocolate Soil **GF**

Salted Caramel & Whiskey Tart, Malt Ice Cream

Citrus Madelaiene, Spiced Poached Pear, Granola,
Croissant Ice Cream

Pineapple Carpaccio Pina Colada

Sticky Toffee Pudding, Toffee Sauce,
Caramel Ice Cream **V**

Petit Four Selection for two, Coffee Caramel
Chocolate, Orange Pate de Fruits, Macarons

Side Orders £4.50

Roast Carrot & Pumpkin Seeds
Cavolo Nero

Creamed Potato

Wild Mushrooms, Grelot Onions & Pancetta
Skinny Fries

Invisible Fries – (Hospitality Action Donation)

Truffle Parmesan Fries

Chicory & Shepherds Blue Cheese Salad

Filter Coffee or Tea £4.25

with freshly baked Madelaine's

If you have any specific dietary requirements or
allergies, please alert a member of staff. We're here
to assist.

GF – Gluten Free **V** - Vegetarian

The Great British Cheese Board £11.50

Bath Soft

A full-flavoured, creamy, organic, Brie-style **cheese** made to an original 19th recipe.

Kiderton Ash Goats Cheese

A silky-smooth goat's cheese made with milk from. Each cheese is coated and matured with ash for a distinctive finish

Shepard's Purse Blue

Creamy, sweet and mild, the flavour deepens and becomes more complex without compromising the mild creaminess that's helped make it a national favourite.

Oxford Isis

A sticky, smelly, strong, washed-rind cheese made for the Oxford Cheese Company. The cheese itself is named after an alternative name for the River Thames where it flows from the Cotswolds to Oxford.

Admiral Collingwood

This semi soft raw milk cheese rind is washed in Newcastle Brown Ale. This confers extra flavours as its characteristically pink rind develops. On tasting its buttery savoury undertones give way to an effusively complex after taste

All served with Honeycomb, Fresh Fig, Grapes & crisp Lavosh

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Cocktail Before Dinner**

EXCLUSIVE PRIORITY CLUB SAVINGS

Applies to Courtyard Classic Rooms.
Advanced direct bookings only. 1 Cocktail per person
Subject to availability. Knights Restaurant Booking Required
Cannot be redeemed with other Priority Club Offers
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Excludes Bank Holidays.

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LUMLEY CASTLE
PRIORITY CLUB

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1st November –
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