Dalziel Park Hotel

OCCASIONS MENU

We hope you enjoyed your experience and service at Lisini!
If you would like to tip any member of staff please make the payment directly to them. Lisini Pub Co have no responsibility for distributing tips to employees, which is why you need to pay your tip directly to the member of staff. 100% of all tips go to the employees, and no part of the tip goes to Lisini Pub Co Ltd.

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TO START

CELERIAC & CHESTNUT VELOUTÉ (v) GF
Parsnip crisps, baked focaccia, whipped butter

HAGGIS BON BONS
Sweetcorn salsa, pea shoots

GOAT'S CHEESE & CARAMELISED FIG TARTLET (v)
Walnut praline, baby endive, mulled wine reduction

SMOKED SALMON & BEETROOT GRAVADLAX GF
Horseradish créme, water biscuits, dill oil

MOZZARELLA CAROZZA (v)
Brioche, mozzarella, sauce Napoli, parmesan

MAINS

PORK TENDERLOIN GF
Black pudding mash, tenderstem broccoli, pancetta, spring peas, smoked bacon jus

DAUBE OF BEEF SHIN GF
Pomme fondant, smoked aubergine purée, cabbage & bacon presse, redcurrant jus

PAN FRIED CHICKEN BREAST
Chicken thigh croquette, mushroom ketchup, tenderstem broccoli, tarragon sauce

POACHED COD GF
Champagne beurre blanc, samphire, potato rosti, watercress velouté

GNOCCHI (v)
Walnut pesto, cherry vine tomato, parmesan, spinach, garlic focaccia

CHICKEN PESTO SALAD
Mixed leaves, cherry tomatoes, cucumber, red onions, croutons, crisp parma ham, pesto mayonnaise

KATSU CHICKEN BURGER
Panko chicken, katsu mayonnaise, beef tomato, baby gem lettuce, brioche bun, seasoned fries

Dishes marked GF can be made suitable for customers with dietary requirements. Our food is made with low gluten containing ingredients and is prepared in a common kitchen with the risk of gluten exposure. We cannot recommend this menu for customers with celiac disease. Customers with Gluten sensitivities should exercise judgment in consuming this food