

Park House

Lunch À la Carte Menu January 2012

Starters

Parfait of Chicken Livers

parmesan crumble - lapsang tea bara brith

9-

Add a glass of Veuve Cliquot Rich Vintage 2004 for £9

Sake Marinated South Coast Diver Scallops

caramelized onion - marrowfat pea - roquefort sauce

14-

Main Course

Welsh Fresh Sea Bass

parsley root - chicken glace - grapes

20-

Dry Aged Highland Beef Sirloin

foie gras - pain d'epice - penderyn whiskey jus

32-

Dessert

Buttermilk Ice Cream & Honeycomb

pedro ximinez sherry - apple purée

6-

Welsh & French Cheeses

our preserves & oat cakes

9-

Mahogany Chocolate Tart

cardamom rice milk sorbet

8-

Head Chef: Grady Atkins

