

Park House

Set Lunch Menu January 2012

Two Courses for £15
Three Courses for £19

Starter

Hereford Snails Slow Cooked
garlic butter - cockles - parsley - 'shells'

Carpaccio of Beetroot
arancini - griddled radicchio - marc vinegar - pumpkin seeds

Jerusalem Artichoke Bisque
shaved ginger - hazelnut oil

Main

Exotic Mushroom Risotto
miso - onsen egg - consommé (v)

Richard Vaughan Middle White Pork
suet pudding - hafod cheddar & cepe fondue

Salmon Mi-Cuit
tatin of celeriac - caramelized onion - marrowfat peas

Dessert

Honey Glazed Sharon Fruit
yoghurt mousse - walnut & pomegranate

Soft Cream Cheesecake
passion fruit curd - cocoa nib croquant

Welsh & French Cheeses
our preserves & oat cakes

Head Chef : Grady Atkins

