

Park House Club

Autumn Dinner Menu

Set Menu - £37.50 per person

Starters

Honey roasted parsnip soup

Buckwheat bellini with Scottish smoked salmon, caviar and horseradish cream

Mosaic of autumn game with an apple and celeriac salad finished with a hazelnut vinaigrette

Pan-seared scallops with apple, boudin noir and cauliflower purée - £2 supplement

Twice-baked goats cheese soufflé with poached red pears and baby leaf spinach

Main Courses

Oven roasted corn-fed chicken wrapped in Parma ham with foie gras, creamed mushrooms and date sauce

Roast turbot with creamed leeks, champagne poached oysters and saffron chateaux potatoes

Braised shin of Welsh beef with horseradish mash, thyme and honey roasted root vegetables

Pumpkin and pancetta risotto, chive oil and parmesan

(for vegetarians candied hazelnuts and haricot beans replace the pancetta)

Desserts

Dark chocolate fondant, pistachio ice cream and orange fruit pastels

Apple tarte tatin with vanilla ice cream and spiced cinnamon anglaise

Selection of freshly made ice creams and sorbets

Blackcurrant delicé, bramble granita and raspberry foam

Assiette of Welsh and French cheeses - £3 supplement

Booking Terms:

All bookings must provide a pre-order two weeks before your booking.

Please note that for parties of 10 or more a set menu has to be chosen.

A 25% deposit is required to confirm your booking.

Full payment is required two weeks before your booking.

