

Park House Club

Spring Dinner Menu

£35.00 per person

To Start

Pea and mint velouté with ham hock

Black fig, broad bean, prosciutto, blue cheese and rocket salad

Pan seared foie gras, pain d'épices, amaretto crumb and espresso syrup

Pan-seared scallop with raisin purée, cauliflower beignets and capers

Onion tarte tatin with glazed goats cheese, baby leeks and salsa verdi

To Follow

Corn-fed chicken breast with asparagus, broad beans, wild mushrooms and cider cream

New season lamb with a herb and mustard crust, spring onions and crushed potatoes

Pan-fried sea trout with wilted baby gem lettuce, cucumber salad, vine tomatoes and a butter sauce

Leek feta and black olive tart with endives and watercress salad and spiced walnuts

To Finish

Banana and peanut crumble with roast pineapple and palm sugar ice cream

Assiette of desserts – a miniature selection of our pastry chef's favourites

Mango parfait and orange anise jelly

Selection of French and Welsh cheeses with biscuits, celery & grapes

£4.00 supplement per person

Iced raspberry parfait with hot rhubarb compote and white chocolate shooter

Terms and conditions:

A 100% payment is required to confirm your booking

Full payment is required one month before your booking

Please provide final numbers at least one week prior to your booking to allow us maintain our high standards of service.

