

Park House Club

Autumn Lunch Menu

Set Menu - £18 per person for two courses or £22 for three courses

Starters

Pea and mint veloute with crème fraîche and chives

Seared Pheasant with apple purée, boudin noir and wild rocket salad

Roast beetroot bavarois with caraway biscuits and chervil goats cheese balls

Duo of salmon terrine with shitake mushrooms and mango salsa

Mains

Fish and chip salad with shoestring potatoes and tartare sauce

Braised shoulder of Welsh lamb with a winter cassoulet and sautéed sweet potato

Roasted corn-fed chicken with wild mushroom dauphinoise, Carmarthen ham and lemon wilted winter greens

Cauliflower and porcini mushroom risotto, micro herbs and a red wine jus

Desserts

Pavé of Chocolate mousse with cinnamon sauce

Ginger cheesecake with caramilsed crab apples and vanilla anglaise

Sticky toffee pudding with yogurt sorbet and caramel sauce

Selection of freshly made ice creams and sorbets

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.

