

Park House Club

Sample Lunch Menu

£18 per person for two courses or £22 for three courses

Starters

Sweet potato soup with parmesan and chive crème fraîche

Goujons of salmon with shoestring potatoes and tartar sauce

Tomato and peach salad with toasted pine nut vinaigrette

New season asparagus with sautéed potato, Parma ham and sauce hollandaise

Chilled beetroot soup with vodka jelly, avocado sorbet and beetroot fondants

Mains

Slow cooked lamb chump with peas, girolles mushrooms, broad beans, jersey royals and thyme jus

Oven roast belly of pork with honey glazed figs, black pudding, apple crumble and mustard cream

Pan-fried trout with almond butter, green beans and char-grilled artichoke

Wild mushroom crepe with a gourmet salad of micro herbs and white truffle oil

Stuffed breast of chicken with caramelised peaches, aged balsamic and watercress salad

Desserts

Pistachio crème brûlée and vanilla ice cream

Frangipane tartlet with red wine poached pears

Summer berry and wine jelly with honey ice cream

Trio of iced parfait: apple, blackberry and vanilla

Head Chef: Jonathan Edwards

