

Park House Club

Wales vs New Zealand - 28th November 2010

£45 per person

To Start

Honey roast parsnip soup with parsnip crisps, apple purée and chilli oil

Soused mackerel with a chive potato salad and a horseradish crème fraîche

Confit of duck, pickled wild mushrooms with a soy and honey dressing

Main courses

Pollack poached in coconut with sautéed Swiss chard, fondu of tomatoes and a bitter lemon relish

Shoulder of Welsh Lamb braised for 24hrs with sweet potato and a white bean cassoulet

Aubergine and courgette frittata with a rocket, tomato and Parmesan salad

Desserts

Banana sticky toffee pudding with fudge sauce and vanilla ice cream

Rich dark chocolate parfait with a warm banana sponge served with a light cardamom syrup

Coconut crème brûlée with mango sorbet

Side Dishes

French Fries £2.00

Asparagus and pea shoots £3.50

Wild mushroom and spinach £3.50

