

# Park House Club

## Summer Dinner Menu

Set Menu - £37.50 per person

### Starters

Chilled broad bean and pea soup with goats cheese and black olive oil

Saffron and asparagus risotto with roast sewin and roast chicken (available as a vegetarian option without fish/meat)

Cabbage stuffed with duck confit, Girolle mushrooms and a honey and soy scented juice

Guilt Head bream with ceps, gnocchi and a red wine and hibiscus emulsion

### Main Courses

Rump of Welsh lamb with fondant potato, truffle bread and butter pudding, Swiss chard, garlic confit, and red currant jus

Spiced Pollock with lentil smoky bacon salsa and a roast pepper sauce

Red pepper and pipérade risotto with vegetable crisps and Parmesan crackling

Roast corn-fed chicken, Morroccan cous cous, tagine juices and fig marmalade

### Desserts

Terrine of Champagne and strawberry jelly with balsamic ice cream and rhubarb compot

Coconut Pannacotta, mango salsa and white chocolate ice cream

Chocolate délice with salted caramel and caramel ice cream

Iced blackberry parfait, with apple and gin sabayon and pancakes

Selection of continental and British cheeses - £4 supplement

### Coffee

Coffee & mints £1.50 per person

Coffee & truffles £2.00 per person

Coffee & petit fours £3.00 per person

