

# Park House

## Sunday Lunch Menu £29.00 for 3 courses

### Starters

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**King Scallop & Foie Gras** *£4 supplement*  
maclloed black pudding - pedro ximenez caramel

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**Grilled Prawns**  
mango - fennel - pinenut salsa

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**Squash Veloute**  
briased venison - hazelnuts

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**Citrus Cured Sea Trout**  
cornish crab - exmoor caviar

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**Wye Valley Asparagus**  
black perigord truffles - hollandaise

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**Creedy Carver Duck Liver Parfait**  
smoked beetroot - brioche

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**Head Chef : Iain Inman**



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## Mains

**Traditionally Garnished Roasts Served with:**  
Yorkshire Pudding - Roast Potatoes - Seasonal Vegetables - Gravy

**Pembrokeshire Salt Marsh Lamb**

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**Slow Roast Kelmscott Country Pork**

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**Aged Rib of Devon Black Angus**

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**Fillet of Sea Bream**  
clam chowder

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**Sauteed Herb Gnocci**  
stuffed cabbage - mushroom cream

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**Head Chef : Iain Inman**



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## Desserts



**Duck Egg Custard Tart**  
raspberries

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**Dark Chocolate Fondant**  
salted caramel

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**Cherry & Pistachio Baked Alaska**

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**A Selection of 5 Petit Fours**

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**A Selection of Welsh, English and French Cheese**

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**Pastry Chef : Karl Abraham**

**[www.parkhouserestaurant.co.uk](http://www.parkhouserestaurant.co.uk)**  
**T: 029 20224343**