



Park House

RESTAURANT & WINE BAR

5 Course Tasting Menu

Spring 2019

Foie Gras Crème Caramel

fennel seed

Wine Match: MV Classic Cuvee, Nyetimber, Sussex, England

Icon Wine Match: Charles Heidsieck Brut Réserve, Reims, Champagne

Bradán Orach Oak Smoked Salmon

avocado, citrus

Wine Match: 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

Icon Wine Match: 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

Fishguard Black Leg Chicken

morels, asparagus, jus

Wine Match: 2015 Chateau Moulin des Moines, Haut Medoc, Bordeaux, France

Icon Wine Match: 2016 Le Volte dell' Ornellaia, Bolgheri, Italy

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £6

Treacle Tart

buttermilk

Lime

meringue, yogurt, puff pastry

Wine Match: 2011 Cumes de Rieussec, Château Rieussec, Sauternes, France

Icon Wine Match: 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany

£55 per person

Add £35 for Matched Wines / **Add £55** for Icon Matched Wines