



Park House

RESTAURANT & WINE BAR

5 Course Tasting Menu

November 2018

Foie Gras Brûlée

green apple, sorbet, peanut

Wine Match: Code Rouge Cremant de Limoux, Gerard Bertrand, Languedoc, France

Icon Wine Match: 2013 'The Trouble with Dreams', Sugrue Pierre, West Sussex, England

Cornish Mackerel

beetroot & backfat

Wine Match: 2016 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France

Icon Wine Match: 2016 Riesling, Wisperwind, Eva Fricke, Rheingau, Germany

Llandeilo Venison

loin & civet, parsley root, black cabbage, pickled apple

Wine Match: 2016 Vista Flores Cabernet Sauvignon/Malbec/Petit Verdot, Kaiken, Uco Valley, Mendoza, Argentina

Icon Wine Match: 2013 'The Menzies' Cabernet Sauvignon, Yalumba, Coonawarrs, Australia

Optional Cheese Tasting Plate

£12

selection of 4 french cheeses with condiments and freshly baked biscuits

Wine Match: Sommeliers Choice

Yoghurt & Beer

Chocolate & Milk

aerated chocolate, caramelised milk powder

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

Icon Wine Match: 2015 Symphonie de Novembre `Jurançon, Domaine Cauhapé, France

£55 per person

Add £35 for Matched Wines / **Add £45** for Icon Matched Wines