



Park House

RESTAURANT & WINE BAR

Vegetarian 5 Course Tasting Menu

May 2019

Spring Pea

mint, morel

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

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

Heritage Carrot

cumin, buttermilk, coriander

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

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

Miso glazed Tofu

asparagus, st georges mushroom, broad beans

Wine Match: 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile

Icon Wine Match: 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £6

Champagne

raspberry

Kalamansi Tart

black sesame, meringue, yogurt

Wine Match: 2011 Carmes 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