



# Park House

RESTAURANT & WINE BAR

## 5 Course Lunch Tasting Menu

Winter 2022

### Ham Hock & Foie Gras Terrine

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burnt pineapple, wild garlic

**Wine Match:** 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand

**Icon Wine Match:** 2019 Sancerre Cuvee Silex, Domaine Serge Laloue, Loire, France

### Ratatouille

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garlic, aubergines, courgette, red peppers, tomato, purple & green basil

**Wine Match:** 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa

**Icon Wine Match:** 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece

### Grilled Fillet of Red Mullet

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sea urchins hollandaise, heritage carrot purées

**Wine Match:** 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia

**Icon Wine Match:** 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy

### Dry-aged Aylesbury Duck Breast

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compressed apple, feta, chocolate, beurre noisette

**Wine Match:** 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand

**Icon Wine Match:** 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand

### Optional Cheese Tasting Plate

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£12

Selection of 4 cheeses with condiments & freshly baked biscuits

### Apple Tatin

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madagascan vanilla ice cream

**Wine Match:** 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

**Icon Wine Match:** 2014 Sauternes, Castelnau de Suduiraut, Bordeaux, France

£45 per person

Add £25 for Matched Wines / Add £39 for Icon Matched Wines