



Park House

RESTAURANT & WINE BAR

5 Course Tasting Menu

May 2019

Foie Gras Crème Caramel

fennel seed

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

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

Bradano Orach Oak Smoked Salmon

avocado, citrus, caviar

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 Chicken

morels, asparagus, jus

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

Treacle Tart

buttermilk

White Chocolate

gariguetto strawberry, rose, pineberries

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