



# Park House

RESTAURANT & WINE BAR

## 6 Course Christmas Day Menu 2019

£120 for adults and £65 for Children under 10

### ***On Arrival***

#### Canapés

---

### ***Amuse Bouche***

#### Pumpkin Veloute

---

comte, pumpkin seed, kale

### ***Followed by***

#### Severn & Wye Smoked Salmon

---

heritage beetroot textures, confit lemon, caviar, crème fraîche

### ***To Start***

A choice of the following:

#### XL Orkney Scallop

---

celeriac, apple, hazelnut

#### Smoked Duck

---

walnut, apple, roquefort, chicory

#### Foie Gras

---

quince, gingerbread, redcurrant

#### Roasted Cauliflower

---

Vegan & Vegetarian

truffle, almond foam, toasted almond, cous cous, cauliflower purée

#### Ravioli of Butternut Squash & Goats Cheese

---

Vegetarian

sage, walnuts, spinach veloute



# Park House

RESTAURANT & WINE BAR

## ***On to the Main Course***

All main courses have the following included as standard

almond roasted sprouts with smoked pancetta, slow cooked carrots and parsnips,  
goose fat roast potatoes, savoy cabbage, truffled cauliflower cheese.

A choice of the following:

### 90 day aged Pembrokeshire Beef

---

caramilised roscoff onion, parsnip, shin 'pie', black truffle, madiera jus

### Fishguard Duck Breast

---

orange, spiced red cabbage, fondant potato

### Roast Ballotine of Capestone Turkey

---

confit leg, sprouts & pancetta, parsnip, confit carrot, cranberry gel,  
goose fat roast potatoes

### Roast Cornish Turbot

---

caramelised salsify, buttered spinach, brown shrimp, vermouth sauce

### Wild Mushroom Nut Roast

---

Vegetarian

almond sprouts, parsnip, confit carrot, cranberry gel, olive oil roast potatoes

### Tomato and Smoked Paprika Polenta

---

Vegan & Vegetarian

roasted sunblush tomatoes, courgette, saffron sauce



# Park House

RESTAURANT & WINE BAR

## **Dessert**

A choice of the following:

### Christmas Pudding

---

brandy sauce, vanilla ice cream

### Chestnut & Chocolate

---

Vegetarian

hazelnut

### Pear Crème Brûlée

---

Vegetarian

almond biscuit

### Orange & Cinnamon Sorbet

---

Vegan

ginger, cointreau liqueur

## **Followed by**

### Cheese

---

your choice of exceptional cheeses from our trolley served with condiments and freshly baked biscuits

## **And Finally**

### Coffee & petit fours

---

## **Important Information**

£120 for adults and £65 for Children under 10  
Lunch Sittings are Midday, 1pm, 2pm and 3pm  
all dietaries can be accommodated with advance notice  
We require all guests to pre-order by the 14th December