



Park House

RESTAURANT & WINE BAR

Vegetarian 5 Course Tasting Menu

Spring 2019

Celeriac

grape, chive, wild garlic

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

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

Carrot & Buttermilk

cumin, 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

Black Truffle Risotto

Wine Match: 2015 Heinrich `Red` Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria

Icon Wine Match: 2016 Le Volte dell' Ornellaia, Bolgheri, Italy

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £5

Yogurt

lager & lime

Chocolate & Raspberry

lemon verbena

Wine Match: Hesketh Sparkling Shiraz, Barossa Valley, Australia

Icon Wine Match: 2015 `Tesauro` Recioto della Valpolicella, Valpantena, Veneto, Italy

£55 per person

Add £35 for Matched Wines / **Add £55** for Icon Matched Wines