



Park House

RESTAURANT & WINE BAR

Valentines 5 Course Tasting Menu

14th February 2019

Foie Gras Brûlée

green apple, peanut

Wine Match: Charles Heidsieck Rosé Réserve, Reims, Champagne, France

Icon Wine Match: 2004 Charles Heidsieck Blanc des Millénaires, Reims, Champagne, France

Pembrokeshire Lobster

burnt orange, mango, nasturtium

Wine Match: 2015 Sea Monster, Wine Hooligans, Happy Canyon, California

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa

Fishguard Duck

shallot, fig

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2017 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand

OR

Cornish Halibut

leeks, oyster, beurré blanc

Wine Match: 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2015 Eileen Hardy Chardonnay, Hardy's, Yarra, Tasmania, Australia

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice

Treacle Tart

rhubarb, buttermilk

Apple & White Chocolate

muscovado

Wine Match: 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa

£55 per person

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



Park House

RESTAURANT & WINE BAR

Valentines 8 Course Tasting Menu

14th February 2019

Pembrokeshire Crab Tart

caviar, crème fraîche

Wine Match: Charles Heidsieck Rosé Réserve, Reims, Champagne, France

Icon Wine Match: 2004 Charles Heidsieck Blanc des Millénaires, Reims, Champagne, France

Oat Milk Tofu

chestnut, kale, onion broth

Wine Match: 2012 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa

Veal Sweetbread

apple, white truffle

Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, New Zealand

Icon Wine Match: 2015 Eileen Hardy Chardonnay, Hardy's, Yarra, Tasmania, Australia

Roast XL Orkney Scallop

jerusalem artichoke, paris brown mushrooms

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2017 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand

Roger & Sons 70 Day Salt aged Beef

parsnip, onion

Wine Match: 2015 Faith Shiraz, St Hallet, Barossa Valley, Australia

Icon Wine Match: 2015 Blackwell Shiraz, St Hallet, Barossa Valley, Australia

Cheese Course : Tunworth, carrot & rye

Wine Match: Sommeliers Choice

Apple & Blackberry

'rice pudding'

Tiramisu

coffee jelly, mascarpone granita, pulled chocolate

Wine Match: 2015 'Expression' Maury, Mas de Lavail, Rivesaltes, Roussillon, France

Icon Wine Match: 2006 Vin Santo, 'Felsina Berardenga, Tuscany, Italy

£75 per person

Add £49 for Matched Wines / Add £75 for Icon Matched Wines