



# Park House

RESTAURANT & WINE BAR

## Private Dining Menu

Three courses for £45 per person

### To Start

#### Wye Valley Smoked Salmon

Gluten Free

caviar, creme fraiche, lemon, pickled fennel

#### Black Leg Chicken & Leek Terrine

Gluten Free & Dairy Free

caramilized apricot puree, candied walnuts

#### Butterbean Veloute

Vegetarian & Gluten Free

garlic, parsley

#### Foie Gras

Gluten Free

wild mushrooms, truffle, madiera sauce

#### Feuille de Brick

Vegan

smoked paprika, pearl barley, sunblush tomatoes

### To Follow

#### Rosemary & Garlic Pembrokeshire Lamb

Gluten Free / Dairy Free

saffron potatoes, provencal vegetables, lamb jus

#### Roasted Free Range Chicken

Gluten Free

fondant potato, braised savoy cabbage, pancetta, carrots, chicken jus

#### Panfried Cornish Seabass

Gluten Free

spinach, courgettes, lobster bisque

#### Black Truffle Risotto

Vegetarian

wild mushrooms, parmesan

#### Spiced Polenta

Vegan/Vegetarian/Dairy Free

butternut squash, coconut granola



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### *To Finish*

#### Valrohna Chocolate

Gluten Free

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hazelnut, coffee

#### Banana Crème Brûlée

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toffee biscuit

#### Coconut

Vegan/ Dairy Free/Veg/ Gluten Free

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mango purée, peanut brittle, lemongrass caramel

#### A Selection of 4 Cheeses

Gluten Free

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served with condiments and freshly baked biscuits

#### Selection of Sorbets

Vegan/ Vegetarian/ Gluten Free

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seasonal fruit sorbets, seasonal berries

## Pricing and Terms & Conditions

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Three courses for £45 per person

Wine pairing is from £25 per person

The Private Dining Menu is designed for groups of 15 to 80 people.

From the menu 3 starters, 3 mains and 2 desserts must be chosen as a maximum.

For example 1 meat dish, 1 fish dish and 1 vegetarian/vegan dish from each of the 1st two sections followed by 2 desserts.

All food must be pre-ordered at least 2 weeks in advance.

Any dietaries requirements that are not given in advance and involve Park House having to cook a new dish will be charged for.

All pre-ordered food and drink is payable 2 weeks before the date of your booking



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## 5 Course Tasting Menu

£55 per person

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

### Black Truffle

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wild mushrooms

**Wine Match:** NV Hennes Brut, Sussex, England

**Icon Wine Match:** Taittinger Brut Réserve, Reims, Champagne, France

### Sole Véronique

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celeriac, apple, hazelnut

**Wine Match:** 2018 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

**Icon Wine Match:** 2013 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia

### 90 Day Aged Pembrokeshire Beef

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jerusalem artichoke, fondant potato, truffle, jus

**Wine Match:** 2015 Chateau Croix-Mouton Bordeaux Superior, Haut Medoc, Bordeaux, France

**Icon Wine Match:** 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France

### Apple

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almond shortbread

### Tonkabeen Pannacotta

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passionfruit, pistachios

**Wine Match:** 2017 'Atomes Crochus' Coteaux du Layon, Chateau La Tomaze, Loire, France

**Icon Wine Match:** 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France