



# Park House

RESTAURANT & WINE BAR

## 2019 Christmas 8 Course Tasting Menu

### Foie Gras

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**Wine Match:** 2007 Arras Grand Vintage Sparkling, Tasmania, Australia

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

### Solva Bay Lobster

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red pepper, spiced oil, crème fraîche, caviar

**Wine Match:** 2016 Watervale Riesling, Mount Horrocks, Clare Valley, Australia

**Icon Wine Match:** 2017 Riesling, Benevolent Neglect, Mendocino, California, U.S.A

### Roast XL Orkney Scallop

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celeriac, apple

**Wine Match:** 2013 Organic Chardonnay, Matetic Vineyards, San Antonio Valley, Chile

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

### Roast Guinea Fowl

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cranberry gel, ratte potatoes, sprouts

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

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

### 90 day aged Pembrokeshire Beef

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parsnip, roscoff onion, truffle

**Wine Match:** 2016 Uco Valley Malbec, Tinto Negro, Mendoza, Argentina

**Icon Wine Match:** 2013 Balthasar Shiraz, Grant Burge, Eden Valley, Australia

### Roquefort

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apple, walnut

**Wine Match:** Sommelier recommendation

### Clementine

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orange blossom

### Chestnut

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valhrona chocolate, hazelnut

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

**Icon Wine Match:** 15 Years Old Madeira, Verdelho, Henriques and Henriques

£75 per person

**Add £45** for Matched Wines / **Add £75** for Icon Matched Wines