



Park House

RESTAURANT & WINE BAR

2019 Christmas Menu

Aperitifs

Strawberry Martini	£10
NV Taittinger Brut Réserve, Reims, Champagne	£12
2004 Charles Heidsieck Blanc des Millénaires	£25

To Start

Roast XL Orkney Scallops	£14
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celeriac, apple, walnut

Wine Match: 2017 Soave, Pieropan, Piemonte, Italy, 125ml | **£7**

Icon Wine Match: 2016 Chardonnay, Stonier, Mornington Peninsula, Australia, 125ml | **£8**

Roast Cauliflower Tart Tatin	£12
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perl las, hazelnut dressing

Wine Match: 2014 Marsanne, Tahbilk, Nagambie Lakes, Australia, 125ml | **£6**

Icon Wine Match: 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 125ml | **£9**

Game Terrine	£12
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smoked mayonnaise, pickled wild mushrooms, brioche bun

Wine Match: 2017 'Vigneti Canosini' Nero di Troia, Tufarelli, Puglia, Italy, 125ml | **£6**

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France, 125ml | **£16**

Kinglass Cured Salmon	£12
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heritage beetroot textures, confit lemon

Wine Match: 2017 Pinot Grigio 'Ramato', Specogna, Friuli-Venezia Giulia, Italy, 125ml | **£8**

Icon Wine Match: 2017 Riesling, Benevolent Neglect, Mendocino, California, U.S.A, 125ml | **£12**

Foie Gras	£12
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quince, gingerbread, redcurrant

Wine Match: 2007 Arras Grand Vintage Sparkling, Tasmania, Australia, 100ml | **£10**

Icon Wine Match: 2004 Charles Heidsieck Blanc des Millénaires Champagne, Reims, France 100ml | **£25**



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To Follow

Roast Guinea Fowl £28

breast, stuffed leg, cranberry gel, ratte potatoes, chestnuts, sprouts

Wine Match: 2014 Finca San Martin Crianza, Torre de Oña, Rioja, Spain, 175ml | £8

Icon Wine Match: 2014 Rioja Reserva, Monte Real, Rioja, Spain, 175ml | £14

90 day aged Pembrokeshire Beef £36

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

Wine Match: 2016 Uco Valley Malbec, Tinto Negro, Mendoza, Argentina, 175ml | £9

Icon Wine Match: 2013 Balthasar Shiraz, Grant Burge, Eden Valley, Australia, 175ml | £18

Roast Cornish Halibut £28

caramelised salsify, buttered spinach, brown shrimp, vermouth sauce

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Icon Wine Match: 2017 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand, 175ml | £19

Black Truffle Risotto £22

wild mushrooms, shallots, parmesan crisp

Wine Match: 2013 Organic Chardonnay, Matetic Vineyards, San Antonio Valley, Chile 175ml | £10

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa, 175ml | £16

Fishguard Duck Breast £28

orange, spiced red cabbage, fondant potato

Wine Match: 2017 Morellino di Scansano DOCG, Fattoria Le Pupille, Tuscany, Italy, 175ml | £10

Icon Wine Match: 2015 Chianti Classico, Querciabella, Tuscany, Italy, 175ml | £13



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To Finish

Chestnut & Chocolate £12

hazelnut

Wine Match: 2015 `Expression` Maury, Mas de Lavail, Rivesaltes, Roussillon, France, 50ml | £5

Icon Wine Match: 15 Years Old Madeira, Verdelho, Henriques and Henriques, 50ml | £7

Pear Crème Brûlée £12

almond biscuit

Wine Match: 2013 Cane Cut Marsanne, Tahbilk, Strathbogie Ranges, Victoria, Australia, 50ml | £5

Icon Wine Match: 2015 `Tesauro` Recioto della Valpolicella, Valpantena, Veneto, Italy, 50ml | £7

Iced Clementine Parfait £12

orange blossom, shortbread crumb

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia, 50ml | £5

Icon Wine Match: 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France, 50ml | £6

Christmas Pudding £12

brandy sauce, vanilla ice cream

Wine Match: 2013 Cane Cut Marsanne, Tahbilk, Strathbogie Ranges, Victoria, Australia, 50ml | £5

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | £15

Cheese £15

A selection of 5 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match: 15 Years Old Madeira, Verdelho, Henriques and Henriques, 50ml | £7

Wine Match: 2012 Taylors LBV, 75ml | £6

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | £15

Digestif

Classic Espresso Martini

£10

Brecon vodka, coffee liqueur & a shot of espresso