



# Park House

RESTAURANT & WINE BAR

## 2019 Christmas Menu

### Aperitifs

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

### To Start

<b>Roast XL Orkney Scallops</b>	<b>£14</b>
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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**

<b>Roast Cauliflower Tart Tatin</b>	<b>£12</b>
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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**

<b>Game Terrine</b>	<b>£12</b>
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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**

<b>Kinglass Cured Salmon</b>	<b>£12</b>
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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**

<b>Foie Gras</b>	<b>£12</b>
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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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**Classic Espresso Martini**

£10

Brecon vodka, coffee liqueur & a shot of espresso