



# Park House

RESTAURANT & WINE BAR

## 5 Course Lunch Tasting Menu

September 2019

### Smoked Paprika & Vine Tomato Velouté

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olive, crème fraîche, basil

**Wine Match:** Prosecco D.O.C, Vispo Allegro, Veneto, Italy

**Icon Wine Match:** Charles Heidsieck Brut Réserve, Reims, Champagne

### Chalk Stream Trout

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cured in brecon gin & juniper, avocado, grapefruit, cucumber, fennel

**Wine Match:** 2017 Alvarinho, Rebouça, Monção e Melgaço, Vinho Verde, Portugal

**Icon Wine Match:** 2017 Pinot Gris, Framingham, Marlborough, New Zealand

### Roasted Corn-fed Poussin

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roasted breast, confit leg, spinach purée, fondant potato, thyme jus

**Wine Match:** 2017 Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

**Icon Wine Match:** 2016 Pinot Noir, Stonier, Mornington Peninsula, Australia

### Optional Cheese Tasting Plate

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£12

Selection of 4 cheeses with condiments & freshly baked biscuits

**Wine Match:** Sommeliers Choice from £5

### Mango, Coconut & Peanut

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### Pannacotta

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blackberry sorbet, apple, oat crumble

**Wine Match:** 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

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

£40 per person

**Add £15** for Matched Wines / **Add £29** for Icon Matched Wines