

Park House

À la Carte Menu February 2012

Starters

Parfait of Chicken Livers
parmesan crumble - lapsang tea bara brith
9-

Exotic Mushroom Risotto
miso - onsen egg - consommé (v)
11-

Hereford Snails
slow cooked - garlic butter - cockles - parsley - 'shells'
8-

Carpaccio of Beetroot
arancini - griddled radicchio - pumpkin seeds - marc vinegar (v)
7-

Jerusalem Artichoke Bisque
fresh crab - ginger - hazelnut oil
8-

Main Course

Welsh Fresh Sea Bass
parsley root - chicken glace - grapes
24-

Richard Vaughan Middle White Pork
suet pudding - hafod cheddar & cepe fondue
23-

Dry Aged Highland Beef Sirloin
foie gras - pain d'epice - penderyn whiskey jus
32-

Tatin of Organic Celeriac
caramilized onion - marrowfat pea - roquefort sauce (v)
15-

Sake Marinated South Coast Diver Scallops
caramilized onion - marrowfat pea - roquefort sauce
26-

Dessert

Buttermilk Ice Cream & Honeycomb
pedro ximinez sherry - apple purée
6-

Honey Glazed Sharon Fruit
yoghurt mousse - walnut & pomegranate
6-

Soft Cream Cheesecake
passion fruit curd - cocoa nib croquant
7-

Welsh & French Cheeses
our preserves & oat cakes
9-

Mahogany Chocolate Tart
cardamom rice milk sorbet
8-

