

# Park House

## Pinot Noir and Ryeland Lamb Menu

17th February 2012

### Canapé

#### 1st Course

**Ryeland Faggot & Foie Gras**  
smoked mushy peas - apricot - vin cotto

#### 2nd Course

**Braised Ryeland Lamb**  
confit shallot - celeriac ravioli

#### 3rd Course

**Roasted Ryeland Lamb**  
sweet potato - tahine - lemon - cucumber

#### Cheese

**Manchego**  
quince paste

#### Pre-dessert

**Sheep's Milk Yoghurt**  
honey jelly - bee pollen

#### Dessert

**Ricotta Tart**  
sour cherries - red wine syrup

#### Petit Fours

**Valrhona Milk Chocolate Truffle**  
sour caramel

Head Chef : Grady Atkins

