

# Park House

## Tasting Menu

February 2012

only available for the entire table

£59 per person

### Amuse Bouche

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

### Starter

**Exotic Mushroom Risotto**  
miso - onsen egg - consommé

### Fish Course

**Miso Marinated Scallop**  
lightly pickled veg - larver butter

### Meat Course

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

### Cheese

**Welsh & French Cheeses**  
our preserves & oat cakes

### Pre-dessert

**Lemon Granite**  
curd

### Dessert

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

### Petit Fours

**Valrhona Milk Chocolate Truffle**  
sour caramel

Head Chef : Grady Atkins

