

Park House Club Dinner Menu

£35 per person

Starters

Smoked haddock velouté with slow cooked hens egg and curry oil

Tian of hand picked Brixam crab with William pear and ginger beer jelly

Terrine of Welsh goats' cheese, apples and celery and a salad of toasted walnuts and raisins

Carpaccio of home cured bresaola with horseradish cream, new potatoes and rustic melba croutes

Mains

Red wine braised fillet of Kilmelford halibut with balsamic glazed beetroot, pearl onions and creamed potatoes

Poached and grilled breast of Guinea Fowl with a pea and mint risotto, a sherry vinegar sauce and redcurrant jellies

Roast loin of venison with braised red cabbage, spiced pineapple & cocoa sauce

Baked aubergine and porcini mushroom fine tart with baby watercress and white truffle oil

Desserts

Bramble parfait with scotch pancakes and a gin sabayon

Pavé with orange crackle crystals and Seville orange marmalade ice cream

Saffron poached pears with mint and cardamom custard and deep fried sweet jasmine rice

Bramley apple meringue with hazelnut praline and Madagascan vanilla ice cream

Coffee

Coffee & mints £2.00 per person

Coffee & truffles £2.50 per person.

Coffee & petit fours £3.00 per person

