

# Park House

## HOTEL & VENUE

### Valentines Menu

Glass of Fizz upon Arrival

Rose on the Table

Amuse Bouche

#### Starters

Smoked Haddock and Clam chowder (gf)

Italian Mushroom Arancini, basil passata (ve)

Black pudding Scotch egg, pine nut salad, crispy onions

Tea smoked Duck salad with pickled golden beetroot (gf)

#### Main

Belly of pork cassoulet with duck confit (gf optional)

Chicken roulade served with a chorizo & chicken farce, potato croquette,  
chard spring onion and courgette, roasted carrot

Cod loin, mussels, Champagne beurre Blanc, Pak choy (gf)

Pappardelle pasta, smoked aubergine and walnut ragu (ve)

#### Desserts

To share - In Perfect Armonie, Chocolate delice, Summer fruit pudding

Lemon Posset, baby meringue, Honeycomb and raspberry sorbet (gf)

Panna cotta, Plum compote, Pistachio cake

Chocolate Fondant, Ginger iced cream (v)

£35.00 per person

Should you have any dietary requirements, please mention when booking and ask your server for assistance once you have been seated. We have taken every precaution to ensure that nuts are only in menu items stated, however, we cannot guarantee that food products do not contain nuts or nut derivatives. To our knowledge, our products are free of GM goods.