

Park House

Private Dining Menu

Autumn & Winter 2016

To Start

Roast Chestnut Pannacotta

beetroot leathers - heritage carrot - foraged herbs

Wine Match : 2014 Sauvignon Blanc, Yealands, Marlborough, New Zealand, 125ml, 6-

Icon Wine Match : 2012 Avery Sauvignon Blanc, Craggy Range, Marlborough, New Zealand, 125ml, 10-

Ragout of New Season Grouse

foie gras - truffle butter - celeriac veloute

Wine Match : 2013 Old Vine Chardonnay, Chateau Martinolles, Limoux, France, 125ml, 5-

Icon Wine Match : 2013 Chardonnay, Hill Smith, Adelaide Hills, Australia, 125ml, 8-

Pot Roasted Quail

wild mushroom risotto

Wine Match : 2014 Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 6-

Icon Wine Match : 2011 Gewurztraminer, Trimbach, Alsace, France, 125ml, 8-

Orange & Pistachio Cured Red Mullet

jerusalem artichoke purée - candied hazelnuts

Wine Match : 2014 Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 6-

Icon Wine Match : 2011 Gewurztraminer, Trimbach, Alsace, France, 125ml, 8-

Creedy Carver Duck Liver Parfait

smoked heritage vegetables - brioche

Wine Match : 2014 Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 6-

Icon Wine Match : 2010 The Contours Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 8-

Head Chef : Iain Inman

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To Follow

Roast Sterling Halibut

parsnips - spiced crab apple - crab bisque

Wine Match : 2013 Old Vine Chardonnay, Chateau Martinolles, Limoux, France, 175ml, 8-

Icon Wine Match : 2013 Chardonnay, Hill Smith, Adelaide Hills, Australia, 175ml, 11-

Loin of Red Deer

artichoke purée - roast ceps

Wine Match : 2013 Patchwork Shiraz, Yalumba, Barossa Valley, Australia, 175ml, 8-

Icon Wine Match : 2012 Bishop Shiraz, Ben Glaetzer, Barossa, Australia 175ml, 15-

New Season Scottish Moors Grouse

potato cake - cabbage- date purée - penderyn madeira finish whiskey jus

Wine Match : 2014 Old Bush Vine Grenache, Yalumba, Barossa Valley, Australia, 175ml, 9-

Icon Wine Match : 2010 Rioja Reserva, Marques de Riscal, Rioja, Spain, 175ml, 10-

New Season Wiltshire Truffle Risotto

organic mushrooms - cep cream - foraged herbs

Wine Match : 2013 Pinot Noir, Babich, Marlborough, New Zealand, 175ml, 9-

Icon Wine Match : 2012 Pinot Noir, Amayna, Leyda Valley, 175ml, 11-

Highland Short Horn Beef

pommery mustard - swede purée - roast root vegetables - madeira & truffle jus

Wine Match : 2009 Chateau Lestuille Capmartin, Bordeaux, France, 175ml, 10-

Icon Wine Match : 2012 Chateauneuf-du-Pape, Domaine de la Solitude, Rhone, France, 175ml, 16-

Head Chef : Iain Inman

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Private Dining Dessert Menu

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To Finish

Dark Chocolate Marquis

hazelnuts - salt caramel ice cream

Wine match : 2011 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, 4-

Icon Wine Match : Nyetimber Demi Sec Sparkling Wine, Sussex, England, 50ml, 6-

Bramble Bavarois

rosehip - hibiscus

Wine match : 2011 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, 4-

Icon Wine Match : 2004 Tokaji Aszu 5 Puttonyos, Patricius, Hungary, 50ml, 7-

Roast William Pear

pain perdu - tonka bean crème brûlée - spiced ice cream

Wine match : 2011 The Noble Wrinkled Riesling, d'Arenberg, Australia, 50ml, 4-

Icon Wine match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Selection of Welsh & English Cheeses £4 supplement

served with matched accompaniments

Wine Match : 2009 LBV Port, Barros, 75ml, 5-

Icon Wine Match : 1996 Colheita, Barros, Oporto, 75ml, 7-

Pastry Chef : Karl Abraham

£39 per person for 3 courses

Minimum of 20 people

Please note to form your menu a maximum of 2 dishes plus a vegetarian dish can be chosen from the starters and mains and 2 dishes plus cheese from the desserts.