

# Park House

## Private Dining Menu

Spring & Summer 2016

### To Start

#### **Creedy Carver Duck Liver Parfait**

heritage beetroot - 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-

#### **Rosary Goats Cheese**

smoked paprika - roast onion - fig - walnuts

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-

#### **Slow Roast Suckling Pig**

asian spiced broth

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

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

#### **Cured Monkfish**

cucumber - kiwi - mint

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

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

#### **Home Smoked Seatrout**

herb quinoa - fennel & watercress veloute

Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand, 125ml, 6-

Icon Wine Match : 2012 Selección de Familia Pinot Noir, Canale, Mendoza, Argentina, 125ml, 7-

**Head Chef : Iain Inman**

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### To Follow

#### Roast Bream

herb & hazelnut cous cous - mango - shellfish springroll

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 & Braised Leg of Organic Rabbit

onion risotto

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

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

#### Heirloom Pumpkin Pithivier

rosary goats cheese - pistachio - organic mushroom - oyster plant

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

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

#### Poached Black Chicken

english peas - herb gnocchi - gerwurtzraminer

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

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

#### Highland Short Horn Beef

pink fir potato - sauteed snails - trompettes - madeira & truffle jus

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

Icon Wine Match : 2012 Chateauneuf-du-Pape, Domaine de la Solitude, Rhone, France, 175ml, 15-

Head Chef : Iain Inman

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## Private Dining Dessert Menu

Spring & Summer 2016

### To Finish

#### **Brillat Savarin Cheesecake**

mara des bois strawberries

Wine match : 2012 Elysium Muscat, Quady, California, USA, 50ml, 4-

Icon Wine match : Museum Muscat, Yalumba, Barossa Valley, Australia, 50ml, 7-

#### **'Carrot Cake'**

mascarpone - walnuts

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

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

#### **White Chocolate & Caramel Parfait**

pistachio & apricots

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.