

The Park

PRIVATE DINING MENUS

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)
Nocellara del Belice olives (vg)

CANAPES £5.00P/P

Bruschetta of Ricotta
with roasted grapes & walnuts (v)

Mushroom Arancini
with truffle mayonnaise (v)

ALL MENUS INCLUDE OUR HOUSEMADE MONKEY BREAD AND BUTTER

MENU A - £60P/P

Tuscan Ribollita (vg)

Pan-roasted Sea Trout
castelluccio lentils, braised red peppers

Baked New York Cheesecake (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU B - £70P/P

Marinated Artichoke Salad
with butter beans, lemon and ricotta (v)

Chicken Cacciatore
with orzo pasta and cavolo nero

Pistachio Tiramisu (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU C - £85P/P

Steak Tartare
with sourdough toast

Josper-grilled Monkfish Loin
*sweet corn & bacon succotash,
tomato relish*

Apple Pie
with whipped cream (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU D £95P/P

Housemade Lobster Ravioli,
with tomato compote & dill oil

Rump of Lamb
with courgettes, datterini tomatoes and pesto

Aged Parmesan
honeycomb & endive (v)

Key Lime Pie
with soured cream (v)

Selection of 'Canton' Teas and 'Extract' Coffee

SAVOURY COURSE OF AGED PARMESAN, HONEYCOMB & ENDIVE AT £15.00 PER SERVING.

The entire party must select the same menu · Please ask us for vegetarian and vegan menu options

A discretionary service charge of 15% will be added to your bill · Includes 20% VAT

Please inform us of any food allergies or intolerances before ordering · Our fish is responsibly caught from sustainable sources · (v) vegetarian (vg) vegan



**PRIVATE DINING
REDUCED A LA CARTE MENU**

£85 P/P

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)

Nocellara del Belice olives (vg)

OUR HOUSEMADE MONKEY BREAD AND BUTTER

GUESTS TO CHOOSE FROM THE FOLLOWING OPTIONS ON THE DAY:

APPETIZERS

Steak Tartare

with sourdough toast

Tuna Carpaccio,

spiced citrus dressing

Marinated Artichoke Salad

with butter beans, lemon and ricotta (v)

ENTREES

Chicken Pot Pie

cavolo nero

Pan-roasted Sea Trout,

castelluccio lentils, braised red peppers

Wild Mushroom Risotto

rocket salad

DESSERTS

Ice Cream Cookie Sandwich

Baked New York Cheesecake

Fresh Fruit and Sorbet

Selection of 'Canton' Teas and 'Extract' Coffee

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