

THE PARK HOTEL - FALFIELD

RESTAURANT MENU

FIRST COURSES

Freshly Made Soup with Homemade Roll (v)

Smoked Salmon Terrine
with Horseradish Mayonnaise

Home-smoked Duck Breast Salad
with Raspberry Vinaigrette

Pork and Chicken Liver Terrine
with Chutney and Toast

Classic Prawn Cocktail
with "Marie Rose" sauce

Pearls of three types of Melon
with Raspberry Sorbet (v)

Twice-baked Cheddar Cheese Soufflé
"Au Gratin" (v)

MAIN COURSES

West Country Sirloin Steak "Diane"
(brandy, cream and mustard sauce)

Roast Loin of local Lamb
with a Rosemary and Redcurrant Sauce

Fillet of West Country Beef "Wellington"
served with Madeira Sauce

Escalope of Gloucestershire Pork tenderloin
stuffed with ham and cheese, shallow-fried

Duck leg Confit
with Kumquat and Grand Marnier Sauce

Casserole of Cornish Fish Fillets in a Niçoise Sauce
(garlic, plum tomato, pepper and fresh basil)

Plaice Fillets stuffed with Prawn Mousse
with a Chive Butter Sauce

VEGETARIAN

Baked Red Pepper stuffed
with Couscous, Basil and Pinenuts
Served with a Provençal Sauce

Caramelised Red Onion and Goat's Cheese Tart

All main courses are served with
a selection of fresh vegetables
and new potatoes or chips.

DESSERTS

Elderflower and Lemon Tart
with a Brûlée Topping

Chocolate and Brandy Tart
with White Chocolate Sauce

Spring Berry Pavlova
with Berry Coulis

Baked New York Cheesecake
with Vanilla Sauce

Iced Meringue Gateau
(thin meringue discs layered with home-made
Madagascar Vanilla ice cream)

Sticky Toffee Banana Pudding
with Toffee Sauce

Chef's Hand Picked Cheese Selection
with Grapes, Celery and Chutney

All our meals are prepared by our Head Chef, David Mann, and Chef Rui Simoes using locally-sourced fresh produce wherever possible.

Enjoy your meal!

3 Courses £24.95 2 courses £20.95
Including fresh ground coffee and minted chocolate