

# Nº 38

THE PARK

## Feasting Style Wedding Menu

2023 - 2024

### Table

Bread & Butter

### Starters

“Bloody Mary” Gazpacho, Celery, Marinated Feta Cheese (VGA)

House Smoked Chicken Caesar Salad, Crispy Bacon, Dirty Croutons, Parmesan

Prawn Cocktail, Lettuce, Cucumber, Tomato, Toast

Honey Mustard Ham Hock and Baby Leek Terrine, Mixed Leaf Salad, Chutney

Smoked Salmon, Crispy Capers, Pickled Shallots, Gherkins

Heritage Tomato Caprese, Avocado, Pesto (VGA)

Steak Tartare, Shallots, Capers, Gherkins, Confit Egg yolks, Sourdough Bread

### Mains

Roast Sirloin of Beef, Garlic and Thyme Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy

Slow Cooked Pork Belly, Burnt Apple Cider Puree, Spring Onion Potato Puree, Cider Gravy

Pan Seared Harissa marinated Chicken Supreme, Parmentier Potatoes, Seasonal Greens, Truffled Mushroom Cream Sauce

Fillet of Cod, Asian Slaw, Chillies, Spring Onions, Honey And Soy Glaze, Sesame Seeds

Vegan Wellington, Roasted Garlic and Thyme New Potatoes, Seasonal Vegetables, Vegan Gravy

### Desserts

Sticky Date Pudding, Caramel Sauce, Clotted Cream

Lemon and Meringue Tart, Raspberry Sorbet

Warm Seasonal Apple Crumble, Crème Anglaise

Crème Fraiche Cheesecake, Strawberry Compote

Selection of English Cheeses, Chutney, Crackers and Fruit

**Ve** - Vegetarian    **Df** - Dairy free    **Gf** - Gluten free    **GfA** - Gluten free available    **Vg** - Vegan

Gluten free options are available for most of our dishes, please ask your server. Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Game may contain shot.