

Table

- Bread & Butter

Starters - *Choice of 2*

- “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, Mozzarella (VGA)
- Steak Tartare, Shallots, Capers, Gherkins, Confit Egg yolks, Sourdough Bread

Mains - *Choice of 2*

- 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 (VG)

Dessert - *Choice of 2*

- 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
- Vegan Chocolate Brownie, Vegan Chantilly Cream (VG)
- Vegan Eaton Mess, Chantilly Cream, Summer Berry Compote & Crispy Meringues (VG)



WEDDINGS - MEETINGS - EVENTS
wedding.no38thepark@youngs.co.uk | no38thepark.com

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.