

GLASS OF PROSECCO ROYALE

ON ARRIVAL

framboise, cassis & mure



PARK BRASSERIE

AMUSE BOUCHE

ON ARRIVAL

M E N U D E L I O N E L

To Start

GLAZED FIG, ROSEMARY
& BLUE CHEESE TARTLET
with honey dressing (V, N, GF)

POTTED PORK
with cornichons & toast

PRAWN COCKTAIL
with brown bread & butter

COLONEL

lemon sorbet & lime vodka

Mains

SQUASH & SAGE RAVIOLI
with Old Winchester & pesto (V, N, DFa)

RIBEYE STEAK
*(£8.50 supplement)
with frites & a peppercorn sauce*

“BOURGUIGNON”
short rib of beef with mashed potato (GF)

WHOLE BAKED SEA BASS
with baby potatoes, greens & herb butter

ENGLISH CHEESE SELECTION
with crackers, celery, apple grapes & plum jelly

Desserts

VANILLA BRULEE
(V)

PROFITEROLES
with fresh cream & chocolate sauce

CHRISTMAS PUDDING
with brandy custard (V, N)

ICE CREAM & SORBET
*choose between vanilla, chocolate, strawberry & salted
caramel ice cream or raspberry, lemon or orange sorbet*

A discretionary service
charge of 10%
will be added to your bill.

(V) VEGETARIAN
(VG) VEGAN

(GF) GLUTEN FREE
(DF) DAIRY FREE
(N) CONTAINS NUTS

Please notify a member of staff if you
have any
allergies or to see the full allergy list