

## Private Dining at The Park Hotel 2024

Whether it's to raise money for Charity or a sportsman's dinner or a Ladies Lunch or simply a group of friends getting together we have a wide range of options to suit all budgets and tastes.

Private dining available from 10 – 160 people

Pick any one starter or soup, one main course & one dessert. There will be a £3.00 per person supplement for a maximum of 2 choices per course if required. We will also require a prior order of guest's name, table numbers and the menu chosen.

**2 Courses £23.95 & 3 Courses £28.95 pp**

### Starter

**Chicken Liver Pate** - Served with crostini and tomato chutney

**Chicken & Smoked Bacon** - Sautéed in a cream & tarragon sauce served on toasted ciabatta

**Thai Fish Cake** – Served with Sweet chilli dipping Sauce

**Goats Cheese & Beetroot Salad** - Served with seasonal Leaves (GF)

**Carved Duck Breast Salad** – Served with Toasted sesame seeds and oriental dressing (GF)

**Crown of Gala Melon (V)** - Filled with summer fruit compote

**Red Pepper & Tomato / Leek & Potato / Garden Vegetable** - Served with freshly baked bread rolls

### Main Course

**Hearty Roast Chicken or Turkey**

Served with traditional accompaniments

**Succulent Loin of Pork with an Apple and Grain Mustard Glaze**

Served with fondant potatoes and sauté of smoked bacon & savoy cabbage

**Char-Grilled Chicken Breast**

Served with Dauphinoise Potatoes, Diane Sauce and Seasonal Vegetables

**Sweet Roasted Cherry Tomato and Shallot Tarte Tatin with Balsamic Glaze**

Served with Rocket and Aged Parmesan Salad (V)

**Braised Lamb Shank**

Served with Rosemary scented creamed potatoes and roast winter vegetables (£3.75 Sup)

**Pan Seared Fillet of Seabass**

Topped with Samphire, Dauphinoise Potato, seasonal vegetables and lemon and caper butter

**Traditional Roast Beef & Yorkshire Pudding**

Roasted potatoes and seasonal vegetables served with Chefs Gravy (£2.50 Sup)

**Mediterranean Vegetable Risotto**

Finished with Pepper leaves and drizzled in garlic olive oil (VE)

### Dessert

**Profiteroles Drizzled with Chocolate Sauce** - Served with Chantilly cream

**Alabama Fudge Cake** - With Chantilly cream & drizzled with chocolate sauce

**Baked New York Style Cheesecake** - Served with a Berry Compote (GF)

**Classic Lemon Tart** - Served with Chefs Lemon Curd and Chantilly Cream (GF)

**Salted Caramel Tart** – Served with Vanilla Ice Cream and Chocolate Sauce

**Raspberry Sorbet** – (GF) (VE) (DF)