

## Lunch Menu

*Spring 2012*

*3 Courses £26.50*

*2 Courses £20.50*

### STARTERS

*Lightly Spiced Butternut Squash and Apple Soup.*

*Israeli Cous Cous, Beetroot and Marinated Feta Salad.*

*Seared Chicken Livers, Silverskin Onions and Sage with a Garlic Scented Crouton.*

*Rabbit and Garden Herb Balotine with a Prune Jam.*

*Crayfish and Avocado bound in a Watercress Pesto with Baby Shoots.*

*- Perfect Wine Partner: Clos de Val Chardonnay, a star of the Carneros region, Burgundian styled, delicate Chardonnay*

*Platter of Fine Scottish Oak Smoked Salmon with a Horseradish and Baby Spinach Salad.*

### MAIN COURSES

*Fillet of Local Beef with Salsify and Potato Dauphinoise, Garden Rosemary Jus. (£5 Supplement)*

*Slow Honey Roast Pork Belly with a Pickled Sweet Potato Salsa.*

*- Perfect Wine Partner: Cotes de Beaune Villages, Well balanced and youthful Pinot Noir fruit, with elegant flavours and a soft finish.*

*Roast Breast of Duck with Green Beans and Cured Ham, Jerusalem Artichoke Puree.*

*Poached Fillet of Hallibut with Purple Sprouting, Tomato and Olive Ragu.*

*- Perfect Wine Partner: Ventisquero, Sauvignon Blanc, The romantic magic of the Chilean southern glaciers comes alive with tropical and citrus full flavours.*

*Fillets of Red Gurnard with a Spiced Winkle, Clam and White Wine Broth.*

*Seasonal Vegetable Gratin with Garlic and Herb Flat Bread, Truffle dressed Wild Rocket.*

*Sun Blushed Tomato and Caramelised Leek Pearl Barley Risotto with Mozzarella and Watercress.*

### DESSERTS

*Belgian Chocolate Marquise with Mango Sorbet.*

*Iced Coconut Parfait with a Passion Fruit Coulis.*

*Individual Honey and Cinnamon Brioche Bread and Butter Pudding.*

*Creamy Rice Pudding with a Blood Orange Jam.*

*Raspberry and Lemon Roulade with a Berry Coulis.*

*A selection of Fine Local and Continental Cheeses served with our Seasonal Chutney.*

*Followed by...*

*Fresh Italian Roast Coffee and Locally Made Chocolates.*

PARK  
HOUSE

Park House Bepton Midhurst West Sussex GU29 0JB United Kingdom  
T +44 (0)1730 819000 F +44 (0)1730 819099 E dining@parkhousehotel.com  
www.parkhousehotel.com