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The Park Room

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THE PARK ROOM
Hors D’oeuvres
Your choice of Mediterranean appetizers from the buffet

First Courses
Bresaola with celery and parmesan cheese
Rolled fillet of sole and red peppers served with a basil dressing
A warm salad of artichoke heart, scallops and pleurotte mushrooms in a balsamic vinegar
Terrine of lobster and mangetout with sliced plum tomatoes
Timbale of goat cheese and asparagus tips with a coulis of herbs
Basil leaves of pasta with a shellfish ragout
Warm cream of white bean soup, pasta and celery leaves
Rigatoni alla “Pavarotti”, with zucchini and ricotta cheese
Linguine with green beans and pesto

Main Courses
Escalope of salmon with lentils and watercress
Thin slices of monk fish served on a fresh tomato coulis
Fillet of red mullet in breadcrumbs and a fresh origano Sauce
Beef fillet with rosemary and green salad
Breast of chicken filled with zucchini and fontina cheese
Loin of English lamb with white cabbage and mint

Selection of desserts from the trolley

Menu Selection from above
Two courses £19.00. Three courses £21.50. Four courses £24.50

All prices inclusive of service charge and V.A.T.
The Chef's Seasonal Specialities

Ravioli of radicchio filled with a blend of Italian cheeses and thyme
£11.00

Fresh tagliolini pasta served with lobster
£16.00

Baked turbot with leeks, potato and truffle gnocchi
£19.50

Oven baked lobster and braised Mediterranean vegetables
£16.50

Breast of duck on a bed of spinach, pine kernels, raisins and red wine sauce £15.00

* All main courses are served with daily selection of vegetables

* All prices are inclusive of service and value added tax