

SEVEN
PARK
PLACE
by
WILLIAM
DRABBLE

STARTER

Baked fillet of red mullet with aubergine purée stuffed courgette flower

Seared hand dived scallops, warm pea mousse, crispy bacon

Warm salad of native lobster with summer vegetables
(£8.00 supplement)

Stuffed morels, boneless chicken wings, chicken jus

Pan-fried foie gras, roasted peaches and gingerbread

MAIN COURSE

Fillet of John Dory with fricassée of girolles, watercress and langoustine

Fillet of sea bass with griddled vegetables, red pepper purée and pesto

Loin of veal with morels and foie gras sauce

Best end of Lune valley lamb with confit tomatoes and basil

Roast pigeon Royal with Madeira jus

2 COURSE MENU £ 39.00

3 COURSE MENU £ 45.00

*A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT*