

SEVEN
PARK
PLACE
by
WILLIAM
DRABBLE

STARTER

Warm mousse of scallops, beurre blanc and summer vegetables
Sauvignon De Touraine, Michel Gouny, 2009, France

Galette of braised pigs head, crushed potatoes, shallot and caper dressing
Château Grimard, 2009, France

MAIN COURSE

Baked fillet of dived plaice, white bean purée, seared baby squid
with tomato and basil
Riesling Trocken, Vom Schwarzen Schiefer, Weingut Göttelmann, 2008, Germany

Breast of duck with roasted peaches
Malbec, Réserve, Fabre Montmayou, 2008, Argentina

DESSERT

Poached cherries beignet soufflé roasted almond ice cream
Gaillac Doux, Domaine Des Causse Marines, 2005, France

Set yoghurt mousse with roasted figs marinated in lime and honey
Muscat De Frontignan, Caves Des Vignerons De Frontignan, France

2 COURSE LUNCH MENU £ 24.50

2 COURSE LUNCH MENU WITH WINE £ 41.50

3 COURSE LUNCH MENU £ 29.50

3 COURSE LUNCH MENU WITH WINE £ 47.50

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