

Park House
HOTEL & VENUE

SUNDAY MENU

SERVED EVERY SUNDAY MIDDAY TO 9PM

2 COURSES £25 | 3 COURSES £30

STARTERS | £7.50

Soup Of The Day

(V) (Gf Avail.)
warm bread & butter

Garlic & Herb Prawns

(Gf Avail.)
bell peppers & toasted ciabatta

Mezze Board

baked sourdough, houmous,
pomegranate, tomato, olives,
feta cheese & olive oil

MAINS | £18.50

Sunday Roast

your choice of our daily roast meats,
seasonal vegetables, roast potatoes
and chef pan gravy

Salmon Wellington

new potatoes, wilted spinach &
hollandaise sauce

**Sweet Potato &
Butternut Squash
Wellington (V)**

tomato confit & seasonal
vegetables

SIDES & EXTRAS

Cauliflower Cheese (V) £4

Roast Potatoes (V) (Gf) £4

New Potatoes (V) (Gf) £4

Seasonal Vegetables (Ve) (Gf) £3

Yorkshire Pudding (V) £3

DESSERTS | £7.50

Peach Melba (V) (Gf)

clotted cream, meringue, prosecco &
passionfruit coulis

Dark Chocolate Marquise

(V) (Gf)
raspberry compote

Glazed Lemon Tart (V)

meringue pieces
& lemon curd

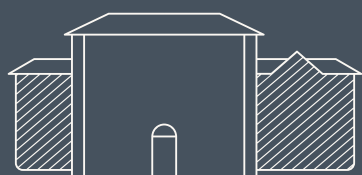
Cheese Selection (V) £3 supplement

celery, grapes, onion chutney & biscuits

ASK YOUR SERVER FOR OUR SPECIAL OPTIONS

v = vegetarian ve = vegan

All items are subject to availability. If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones. All prices are in Pounds Sterling, VAT is included and charged at the local rate.



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