

# The Park

## PRIVATE DINING MENUS

### SNACKS ON ARRIVAL

'The Park' bar nuts (vg)  
Nocellara del Belice olives (vg)

### CANAPES £5.00P/P

**Bruschetta of Ricotta**  
*with roasted grapes & walnuts (v)*

**Mushroom Arancini**  
*with truffle mayonnaise (v)*

ALL MENUS INCLUDE OUR HOUSEMADE MONKEY BREAD AND BUTTER

### MENU A - £60P/P

**Tuscan Ribollita (vg)**

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**Pan-roasted Sea Trout**  
*castelluccio lentils, braised red peppers*

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**Baked New York Cheesecake (v)**

*Selection of 'Canton' Teas and 'Extract' Coffee*

### MENU B - £70P/P

**Marinated Artichoke Salad**  
*with butter beans, lemon and ricotta (v)*

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**Chicken Cacciatore**  
*with orzo pasta and cavolo nero*

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**Pistachio Tiramisu (v)**

*Selection of 'Canton' Teas and 'Extract' Coffee*

### MENU C - £85P/P

**Steak Tartare**  
*with sourdough toast*

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**Josper-grilled Monkfish Loin**  
*sweet corn & bacon succotash,  
tomato relish*

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**Apple Pie**  
*with whipped cream (v)*

*Selection of 'Canton' Teas and 'Extract' Coffee*

### MENU D £95P/P

**Housemade Lobster Ravioli,**  
*with tomato compote & dill oil*

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**Rump of Lamb**  
*with courgettes, datterini tomatoes and pesto*

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**Aged Parmesan**  
*honeycomb & endive (v)*

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**Key Lime Pie**  
*with soured cream (v)*

*Selection of 'Canton' Teas and 'Extract' Coffee*

SAVOURY COURSE OF AGED PARMESAN, HONEYCOMB & ENDIVE AT £15.00 PER SERVING.

*The entire party must select the same menu · Please ask us for vegetarian and vegan menu options*

*A discretionary service charge of 15% will be added to your bill · Includes 20% VAT*

*Please inform us of any food allergies or intolerances before ordering · Our fish is responsibly caught from sustainable sources · (v) vegetarian (vg) vegan*



**PRIVATE DINING  
REDUCED A LA CARTE MENU**

**£85 P/P**

**SNACKS ON ARRIVAL**

**'The Park' bar nuts** (vg)

**Nocellara del Belice olives** (vg)

**OUR HOUSEMADE MONKEY BREAD AND BUTTER**

**GUESTS TO CHOOSE FROM THE FOLLOWING OPTIONS ON THE DAY:**

**APPETIZERS**

**Steak Tartare**

*with sourdough toast*

**Tuna Carpaccio,**

*spiced citrus dressing*

**Marinated Artichoke Salad**

*with butter beans, lemon and ricotta* (v)

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**ENTREES**

**Chicken Pot Pie**

*cavolo nero*

**Pan-roasted Sea Trout,**

*castelluccio lentils, braised red peppers*

**Wild Mushroom Risotto**

*rocket salad*

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**DESSERTS**

**Ice Cream Cookie Sandwich**

**Baked New York Cheesecake**

**Fresh Fruit and Sorbet**

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*Selection of 'Canton' Teas and 'Extract' Coffee*

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