



# The Parkville Hotel Festive Dining

• 2 courses £15 • 3 courses £19.50 •

## STARTERS

**SOUP OF THE DAY (V)**  
*Crusty bread roll*

**SPICED PRAWN AND  
CRAYFISH**  
*Marie Rose sauce,  
brown bread*

**RAMSEY'S BLACK  
PUDDING SCOTCH EGG**  
*Baby spinach salad, lemon  
and thyme hollandaise*

**CONFIT DUCK AND  
PISTACHIO TERRINE**  
*Wrapped in parma ham,  
plum chutney*

**CHEESE AND TOMATO  
SOUFFLÉ (V)**  
*Baked in a beef tomato  
with garlic and herbs*

**HAM HOUGH BON BONS**  
*Crushed swede, spiced apple  
and mustard compote*

## MAINS

**ROAST TURKEY PAUPIETTE  
WRAPPED IN BACON**  
*Festive stuffing and all the trimmings*

**PAN ROASTED COD FILLET**  
*Fried duck egg, wilted spinach,  
béarnaise sauce*

**CRISPY SKINNED CHICKEN**  
*Stuffed with smoked garlic and basil mousse,  
pancetta bites, Madeira jus*

**BRIE, MUSHROOM AND CARAMELISED  
ONION WELLINGTON (V)**  
*Salad and new potatoes*

**CRANBERRY GLAZED LAMB SHANK**  
*Wholegrain mustard mash,  
sweet red wine sauce*

**PEPPER-CRUSTED  
FILLET OF BEEF (£8 SUPP)**  
*Roasted balsamic onion rosti, thyme sauce*

**CHARRED PORK TENDERLOIN**  
*Wild mushroom and Marsala,  
Dijon mustard sauce*

## DESSERTS

**LEMON PANNA COTTA  
TART**  
*Spiced pineapple and  
passion fruit sorbet*

**RED VELVET  
CHOCOLATE CAKE**  
*Thick double cream*

**CARAMEL, WHITE  
CHOCOLATE AND  
CRANBERRY SUNDAE**

**BLACK FOREST  
ROULADE**  
*Vanilla and cherry  
cream*

**STICKY TOFFEE  
PUDDING**  
*Caramel ice cream*