



# *The Park @ Slebech*

## **A LA CARTE MENU**

### **Starters**

**Salad of roast estate vegetables**, Garlic croutons,  
Feta cheese, garden greens dressing **£6**

**Buttered Asparagus wrapped in Parma ham**,  
poached Hen's egg, Chive butter sauce **£7**

**Sautéed Scottish scallops**, Butternut squash puree,  
Spanish cured Black pudding, Parsley jus **£8**

### **Mains**

**'Dry aged' fillet of Welsh beef**, raebit crust,  
balsamic Tomatoes, Pont Neuf potatoes, Red Onion salad **£24**

**Roast 'on the bone' fillet of Brill**, charred Fennel, Saffron mash  
buttered Asparagus, Cray fish and Caper butter **£22**

**Sautéed Potato Gnocchi**, garlic Courgettes, Spinach,  
blushed Tomatoes, hollandaise, poached hen's egg **£14**

**Roast rump of lamb**, Fondant potato,  
estate Sprouting, beetroot puree, garlic and shallot jus **£22**

### **Side Dishes**

Estate braised Red Cabbage  
Selection of seasonal Vegetables,  
New season salad, creamed Potatoes  
Buttered new Potatoes All **@£2.95**

### **Desserts**

**Banana Tart Tatin**, Caramel sauce, Caramel ice cream **£7**

**Dark Chocolate fondant**, Pistachio ice cream  
dark Chocolate syrup **£7**

**Selection of fine 'Welsh' cheeses**, Chutney, Celery, grapes **£8**

**Warm Crossaint and Marmalade butter pudding**,  
crème anglais, Vanilla bean ice cream **£7**