

PARC FERMÉ

SUNDAY *MENU*

- BREAKFAST -

BREAKFAST

Creamy Scrambled Eggs, Smoked Back Bacon, Old Spot Pork Sausages, Black Pudding, Farmhouse Potatoes, Sauteed Mushrooms, Roasted Plum Tomatoes, Toasted Sourdough

CROISSANTS

Hand Carved Ham and Cheddar
Smoked Trout, Spinach and Egg
Ricotta, Lime and Blueberry

BAGELS

Cream Cheese, Smoked Salmon and Chive
Salt Beef, Soft Boiled Egg, American Mustard Mayonnaise
Smashed Avocado, Confit Tomatoes

Tomato Ketchup & Brown Sauce

Mini Chocolate Twists, Cinamon Swirls, Cranberry Twists, Custard Rolls
Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots
Welsh Rarebit, Farmhouse Crumpet, Grape Chutney
Seasonal Fruit Platter, Hedgerow Berries (PB, NGCI)

Freshly Squeezed Valencia Orange Juice, Tropical Smoothie

- LUNCH -

ALL DAY GRAZING

Garlic & Chilli Marinated Olives (PB, NGCI)
Wild Thyme & Rosemary Crisps (PB, NGCI)

LUNCH CONTINUED //

SCAN FOR
ALLERGENS



STARTERS

Charcuterie, Cornichons, Pickled Onions, Capers
Array of Smoked, Cured Salmon, Seafood, Marie Rose
Antipasti, Roasted Peppers, Courgette, Marinated Artichokes, Stuffed
Peppers, Tomatoes
Coronation Chicken, Savoury Rice
Mediterranean Artichoke & Potato, Salsa Verde
Gardiniera

MAIN COURSES

Bourbon Glazed Beef Brisket
Pan Fried Hake with Caper Brown Butter Sauce on a bed of Sea Vegetables
Exotic Mushroom, Leek and Summer Grain Puff Pastry
Rosemary and Cracked Pepper Roasted Potatoes
Roasted Cauliflower, Broccoli and Crispy Kale
Scented Rainbow Carrots Salad
Artisan Breads, Gluten Free Bread, Netherend Farm Butter Coins,
Flora Sunflower Spread

DESSERTS

Treacle Tart
Mixed Berry Whoopie Pie
Plant Based Chocolate Pot
Raspberry and Ruby Aero, Meringue
Lemon Verbena Cheesecake

- AFTERNOON TEA -

CHEESEBOARD

Snowdonia Red Storm, Harrogate Blue, Clara Goat's Cheese, Bath Soft Cheese
Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots
Cranberry & Raisin Toast, Sourdough Crackers, Oatcakes (NGCI) & Charcoal Wafers

AFTERNOON NIBBLES

Hog Roast Sausage Roll
Teriyaki Chicken Slider, Asian Pear Chutney, Pickled Daikon
Tomato, Basil Pesto & Truffle Mozzarella Arancini

SWEET TREATS

Fruit Scone Topped with Clotted Cream and Jam
Chocolate Brownie
Macaron
Individual Beechdean Ice Cream

SCAN FOR
ALLERGENS



- B E V E R A G E S -

SPARKLING

Louis Pommery England Brut NV, Hampshire, United Kingdom

WHITE

Terrazas de los Andes Chardonnay
Luberon Blanc, Famille Perrin

RED

Terrazas De Los Andes Malbec
Ventoux Rouge, Famille Perrin

ROSÉ

The Pale Rosé by Sacha Lichine

BEER, CIDER & STOUT

Heineken Original
Heineken 0.0%
Murphy's Irish Stout
Old Mout Berries & Cherries Cider
Inch's Medium Apple Cider
Beavertown Neck Oil

SPIRITS

Gordons Gin
Warner's Double Dry Spirit 0.0%
NEFT Vodka
Glenmorangie the Original
Hennessey VS Cognac
Bacardi White Rum
Captain Morgan's Dark Rum
Pimm's & Lemonade

SOFT DRINKS

Still & Sparkling Mineral Water
Pepsi
Pepsi Max
7UP Zero
Tango Zero

HOT DRINKS

Selection of Teas & Illy Coffees

Silverstone
H O S P I T A L I T Y