



*New Park  
Manor\**

~ To Start ~

**Sea food and tomato cioppino soup**

Served with garlic and herbs croutons

**Smoked trout and Sopley farm asparagus salad**

Shredded Chinese leaves lettuce, avocado jelly, crispy rice, chili and lime dressing

**Scallops and pea risotto**

mizuna leaves, fresh lemon zest and crispy parmesan

**Confit quail and egg salad**

Homemade smoked pancetta, Frizee salad, confit shallots, potato straw, fresh grated horseradish

**Profiteroles filled with Goat cheese mousse**

Aubergines and garlic caviar, balsamic reduction

**Rabbit and pistachio terrine**

Confit baby carrots coated in crushed wasabi nuts, salad with lemon and thyme dressing

If you have an allergy to certain foods please inform a member of the team before ordering.  
A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.



# New Park Manor\*

## ~ Main Courses ~

### **Confit lamb neck coated with anchovies paste**

Fregola pasta, tomato compote, baby spinach, olives, baby onion, Hampshire watercress

### **Ballotine of lemon sole and salmon mousse**

Saffron new potato, Spinach puree, pea shoots

### **Pork tomahawk**

Creamy mash potato with spring onion, tender steam broccoli, sage butter

### **Pan fried Duck breast**

Potato and herbs bon bon, chard grilled endive, granola, Rhubarb and ginger sauce

### **Cod thermidor**

Crushed new potato, sautéed spinach, mustard and white wine sauce, pan burst cherry tomato

### **Vegan and vegetarian shepherd pie**

Topping with polenta served with tender steam broccoli and salad



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## ~ Desserts ~

### **Chocolate textures**

Hazelnut cremeux, chocolate sorbet, dark chocolate brownie,  
Delice and white chocolate shard

### **Lemon meringue pie**

Lemon curd, Lemon marshmallow, lemon macaroon, sable, meringue shard,  
raspberry sorbet

### **Pineapple tart tatin**

Lime curd, coconut sorbet

### **Chocolate fondant**

Brown butter caramel insert, buttermilk ice cream, milk crumb

### **Rice pudding soufflé**

Raspberry sorbet, powdered raspberry

### **Cheese board**

Dorset blue Vinny  
Isle of white soft  
Little wallop goat's cheese  
Wild garlic Yarg  
Celtic promise ale wash cheese

Choice of 3 cheeses

3 Courses - £37.50

2 Courses - £28.00