


1981

## The Park Room

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# THE PARK ROOM





## *Hors D'oeuvres*

Your choice of Mediterranean appetizers from the buffet

## *First Courses*

Bresaola with celery and parmesan cheese

Rolled fillet of sole and red peppers served with a basil dressing

A warm salad of artichoke heart, scallops and pleurotte mushrooms in a balsamic vinegar

Terrine of lobster and mange tout with sliced plum tomatoes

Timbale of goats cheese and asparagus tips with a coulis of herbs

Basil leaves of pasta with a shellfish ragout

Warm cream of white bean soup, pasta and celery leaves

Rigatoni alla "Pavarotti", with zucchini and ricotta cheese

Linguine with green beans and pesto

## *Main Courses*

Escalope of salmon with lentils and watercress

Thin slices of monk fish served on a fresh tomato coulis

Fillet of red mullet in breadcrumbs and a fresh origano Sauce

Beef fillet with rosemary and green salad

Breast of chicken filled with zucchini and fontina cheese

Loin of English lamb with white cabbage and mint



Selection of desserts from the trolley



*Menu Selection from above*

*Two courses £19.00. Three courses £21.50. Four courses £24.50*

*All prices inclusive of service charge and V.A.T.*



## *The Chef's Seasonal Specialities*

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*Ravioli of radicchio filled with a blend of Italian cheeses and thyme*  
£11.00

*Fresh tagliolini pasta served with lobster*  
£16.00

*Baked turbot with leeks, potato and truffle gnocchi*  
£19.50

*Oven baked lobster and braised Mediterranean vegetables*  
£16.50

*Breast of duck on a bed of spinach, pine kernels, raisins and red  
wine sauce* £15.00



*All main courses are served with daily selection of vegetables*



All prices are inclusive of service and value added tax