

1981

The Park Room- La Cucina mediterranea

The Park Room

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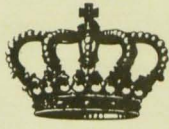


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THE PARK ROOM





THE PARK ROOM

APPETISERS

*Terrine of aubergines and parmesan
with a tomato and basil coulis £ 9.00*

*Salad of duck, lentils and black truffles
with a balsamic vinegar dressing £13.00*

*Rosettes of salmon
in a basil coulis £10.50*

*Salad of potatoes
baby artichokes and goat's cheese £ 9.00*

*Lobster and cannellini bean salad
with a fresh tomato vinaigrette £18.00*

*Thin slices of veal
served warm with artichokes, mushrooms
parmesan and rocket salad £13.50*

SOUP, PASTA AND RICE

*Ravioli
filled with aubergines and mozzarella £10.50*

*Risotto of lobster
and sweet red peppers £15.00*

*Fresh tagliatelle
with a vegetable and duck sauce £ 9.00*

*Warm cream of white bean soup
pasta and celery leaves £ 6.00*

*Lasagne
with a "ragù" of shellfish £15.00*

*Vegetable soup
'Milanese' style £ 5.50*

*Penne alla Pavarotti
with zucchini and ricotta cheese £ 9.00*

*Linguine
with pesto and green beans £ 9.00*



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FISH

*Delicately pan-fried fillet of John Dory
and artichoke ravioli £19.00*

*Grilled turbot
with red onions and orange peel £18.00*

*Baked fillet of sea bass and fennel
in a sauce flavoured with aniset £19.50*

*Thin slices of monkfish
served on a fresh tomato coulis
with vegetable ratatouille £16.00*

*Escalope of salmon
cooked in its own skin with sour cream
and leeks £18.00*

*Lightly breaded fillet of red mullet
accompanied with filled tomatoes £19.00*

ENTREES

*Fillet of veal
parmesan and white truffle oil £19.00*

*Gratinated medallions of lamb
and aubergines £18.50*

*Pheasant on a bed of spinach
pine seeds, raisins and red wine sauce £19.00*

*Roast veal kidney
filled with vegetable ratatouille
and wrapped in bacon
(for 2 persons) £37.00*

*Fillet of beef
with herb crust and gratinated potatoes £19.50*

*Breast of chicken
with wild mushrooms and Polenta £18.00*

*Fresh seasonal salad
£ 5.00*

*Dessert and seasonal fruit
from the trolley £ 5.00*

All prices include service and Value Added Tax